GLASS OF THE BRITISH MILITARY

1755-1820

OLIVE R. JONES & E. ANN SMITH

Parks Canada Parcs Canada

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INTRODUCTION

Archaeologists and curators working on military sites have to address the problems of what kinds of objects were used by officers and men, how and when they were used and whether they were privately owned or supplied by the military. To help both these groups and for the interest of the general public we have compiled an illustrated catalogue of glassware used by the British military in Canada from ca. 1755 to 1820.

We have focused on three wars – the Sevens Years' War (1756-63), the American Revolution (1776-83) and the War of 1812-14 – because these were the most active periods in terms of construction and occupation at most military sites in Canada in the 18th and early 19th centuries (Fig. 1). By focusing on these three periods we were able to highlight changes in glass styles during the 65 years covered. As styles were static during the early 19th century, the study period for the War of 1812-14 was expanded to 1800-1820 in order to use additional archaeological and historical sources.

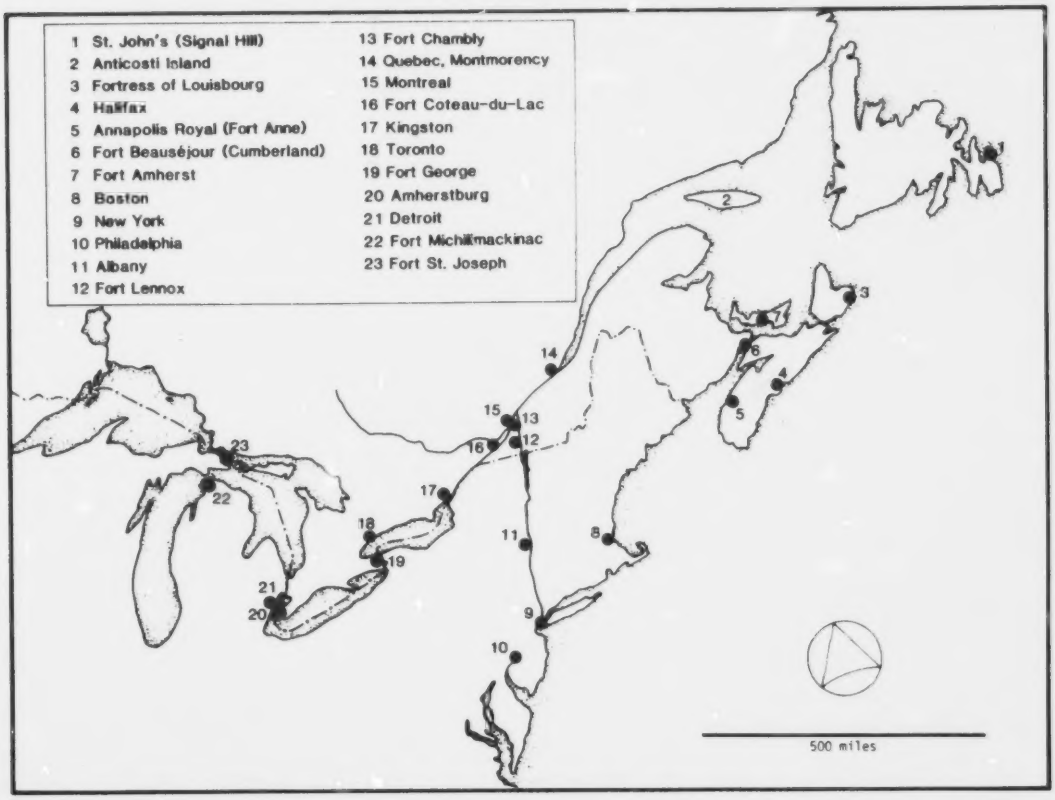


Figure 1. Place-names mentioned in text.

The sources used in this study have varied from one period to another, depending on the availability of appropriate archaeological and historical documents. Some documents have been used oftener than others because they contain more detail and list a wider range of goods. For the Seven Years' War, the principal source of information was archaeological material from British military contexts at the Fortress of Louisbourg.[1] It was supplemented by material from other sites and military diaries and papers. Newspaper advertisements from New York and Boston provided information on glassware and products packaged in glass. Both cities were main supply centres for North America, New York serving as headquarters for the British forces. For the American Revolution, the account books of Frederick Rhinelander, a glass and china merchant in New York during the British occupation, supplied invaluable information on purchases by military personnel. These have been supplemented by other merchants' papers, archaeological material and newspaper advertisements outlining glassware and products packaged in glass. For 1800-1820, advertisements by British military officers listing personal goods for sale were a major source. These were supplemented by archaeological material, military inventories, glass price lists and military travel accounts. In the absence of archaeological examples, objects typical of the period were selected to illustrate glassware mentioned in the documents.

These sources were not confined to the regular British army but also included reference to, or items from, Provincial and Loyalist regiments and German troops. No effort has been made to differentiate the glassware used by these troops. Given the changing garrisons at most forts, a difference in material would be difficult, if not impossible, to detect archaeologically. There is some indication during the American Revolution that officers of the Loyalists troops purchased the same kinds of glass and china as the British officers.[2]

We have followed material-oriented artifact research traditions in restricting our study to glassware – bottles, tableware, mirrors and lighting devices – and products packaged in glass. Objects with glass components such as windows,[3] telescopes, spectacles, clothing accessories and jewellery have, however, been excluded from this study. To facilitate interpretation of the glassware we have arranged it by activity – drinking, eating, health and personal care, lighting and miscellaneous. Although this presents a one-sided view of these activities, it helps to identify who was using glassware and in what context.

Virtually all the glass recovered from 18th and early 19th century British military sites is of British origin. For the Seven Years' War, however, considerable quantities of Continental material appear on sites occupied first by French and then by British troops. Unless otherwise stated, the glass illustrated in this catalogue is of British manufacture.

We selected mainly illustrations of complete or restorable objects from archaeological, museum and private collections. The objects shown do not necessarily have a military association but represent archaeological prototypes or forms mentioned in the documents. We have emphasized the commoner objects and styles but have included rarer items in some instances to provide additional information.

DRINKING

> But such was their loyalty, such was their boozing,
> That in nine weeks, of wine they drank eighty-one dozen —
> Of rum, shrub, and brandy, just fifty-six gallons,
> And ninety-eight dozen of porter, to balance![1]

In the 18th and early 19th centuries drinking was a common, acceptable activity. Alcohol formed part of the daily diet for most men, whether military or civilian. Drinking by the officers was considered sociable; etiquette, choice of beverage and accoutrements reinforced their position as officers and gentlemen. Drinking by the soldiers, however, was less acceptable as it could hamper performance and create discipline problems. In spite of this concern, the army formally issued certain alcoholic beverages to the troops. Spruce beer (see "Health and Personal Care"), rum, sometimes beer and occasionally wine were issued to maintain health and morale and as rewards for special duties: "As the government has provided good store of rum for the men, half a jill may be delivered out regularly every day, and a jill when the weather is wet and cold, or when the men are much fatigued with work or duty."[2] The rum allowance became so regular that the men considered it a right and on one occasion in 1755: "the Souldirs beng Lowed no Rum the Battallion was in an uprore And Cried No Rum till Late in Evening till the Souldirs Gott to such a Degree that the officrs was oblige to go amongt the tents...."[3]

Apart from the rations, the men could obtain alcoholic beverages from sutlers, taverns and sympathetic civilians. The army attempted to control the men's access to liquor by licensing sutlers, establishing markets and even outright prohibition, but it was a constant battle.

> ....no rum, or spirits of any kind, be sold in or near the camp. When the soldiers are fatigued with work, or wet upon duty, the General will order such refreshment as he knows will be of service to them, but is determined to allow no drunkenness, nor licentiousness, in the army. If any Sutler has the presumption to bring rum on shore, in contempt of the General's regulations, such Sutler shall be sent to the Provost's in irons, and his goods confiscated.[4]

The soldiers' fare apparently was limited largely to rum and beer, with rum seemingly the most popular. The pattern appears to have been one of frequent purchase of small quantities and immediate consumption.

Officers, however, enjoyed a wide array of beverages, both alcoholic and non-alcoholic. Claret, madeira, port, sherry, porter, punch, distilled liquors, tea, coffee, hot chocolate, and probably water formed a regular part of their diet. Apart from rations received, individual officers purchased anywhere from a single bottle to a pipe of liquor at a time, usually through local merchants. Joint purchasing by the officers' mess usually involved large quantities. The pattern of the officers seems to have been one of frequent purchase of varying quantities and sometimes long-time storage. Quality and age of wines were particularly appreciated. William Dyott, for example, mentioned in some awe that he drank 28-year-old madeira.[5] Although their purchasing pattern differed from that of the soldiers, the officers were just as willing to drink to excess, a practice encouraged by the drinking of "bumpers." For these a toast was proposed, the glasses were filled to the brim and then drained. On one occasion 28 of these bumper toasts were drunk in succession.[6]

Many of the alcoholic beverages were drunk at dinner, a large meal beginning around three-thirty or four in the afternoon and lasting into the evening. Lieutenant Landmann described the drinking during and after one such meal during one of his visits to Montreal in 1797:

> In those days we dined at four o'clock, and after taking a satisfactory quantity of wine, perhaps a bottle each, the married men ... and some others retired, leaving

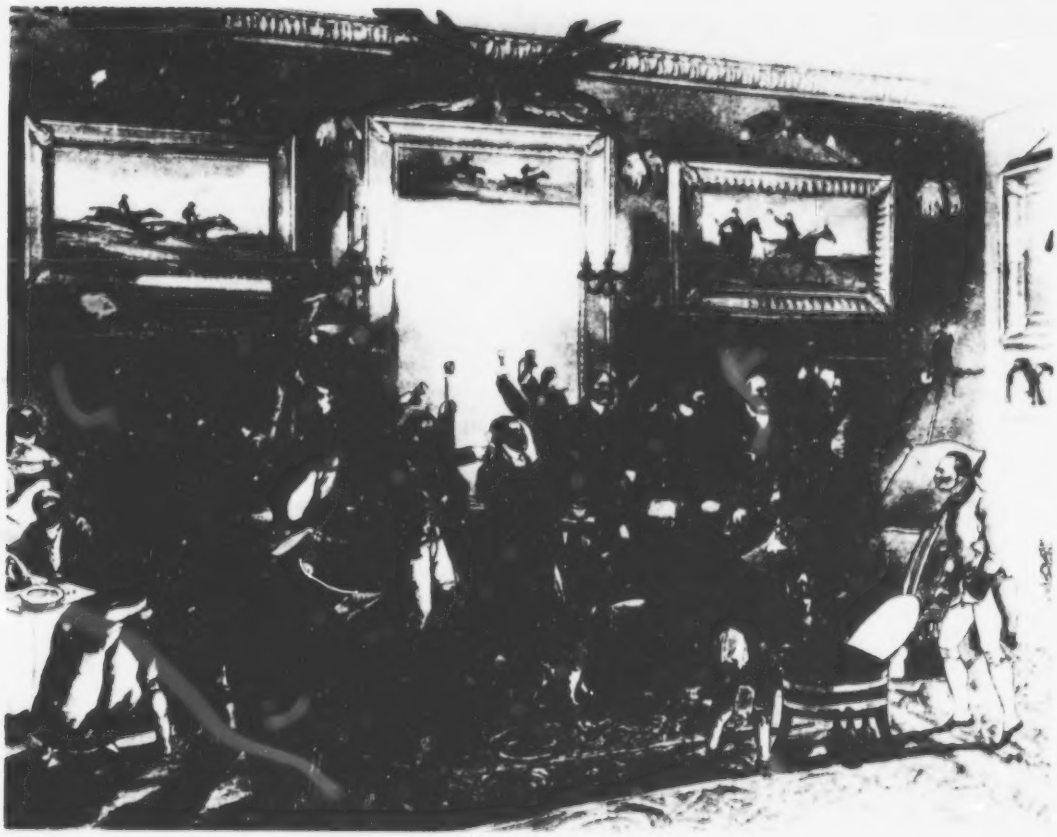


Figure 2. *Fox Hunting: The Toast*, H. Alken, London 1818. (Private collection, Ottawa. Photo by R. Chan)

about a dozen to drink to their health. We now began in right earnest and true highland style, and by four o'clock in the morning, the whole of us had arrived at such a degree of perfection, that we could all give the war-whoop ..., we could all sing admirably, we could all drink like fishes, and we all thought we could dance on the table without disturbing a single decanter, glass or plate by which it was profusely covered; but on making the experiment we discovered that it was a complete delusion, and ultimately, we broke all the plates, glasses, bottles, &c., and the table also, and worse than all the heads and hands of the party received many severe contusions, cuts and scratches.[7]

At this particular meal they emptied 120 bottles of wine.

A brief discussion of the alcoholic and non-alcoholic beverages favoured by the officers and men of the British military is necessary before describing the glassware used for storage, transporting and serving these beverages and the glasses from which they were drunk.

Wine

Between 1755 and 1820 wines seem to have increased in popularity with the officers, port gradually becoming the commonest, followed by madeira and claret. Occasional references to Rhenish, champagne, burgundy and sweet wines were found. On any one occasion several different wines or other beverages could be consumed, sometimes in prodigious amounts. During Christmas week 1757, Lord Loudon, commander-in-chief of the British forces in North America, and his guests consumed 19 dozen bottles of claret, 31 dozen madeira, 1 dozen burgundy, 4 bottles of port and 8 of Rhenish – a total of 624 bottles.[8] Dyott described one Halifax party: "There were just twenty dined, and we drank sixty-three bottles of wine."[9]

Port is generally a red wine from the Douro valley in Portugal. During the 18th century it became the favoured wine of English gentlemen and by 1800 it was almost invariably a fortified wine, that is, a wine to which brandy has been added. The resulting wine was considerably sweeter and stronger in alcoholic content than the original. Although often sold by the barrel it was becoming commoner to mature certain types of finer ports for some years in the bottle but even in the 1790s much port was drunk that was only a year old.[10] White port was also available but it is not clear if it was fortified as well. Port was a perennial favourite with officers of the British army. Thomas Hancock, a Boston merchant, sent three quarter casks each of white and red port to Fort Cumberland in 1758.[11] In the late 1770s the wine merchants Nicoll and Taylor in New York sold from one to three dozen bottles of port each to two lieutenants, two majors, one captain, two colonels and a pipe of port to the 45th Regiment.[12] In 1803 Sergeant Purcell of the 41st Regiment bought a bottle of port in Amherstburg for 6s.[13] At the time of his death in 1812 Major-General Isaac Brock owned at least 566 bottles of port.[14] Major-General Shank wanted to sell two dozen each of port wine and claret "12 years in this country and so of excellent quality."[15] Officers' messes often purchased port by the barrel but it was likely bottled before being served at the table. A wine merchant in Quebec in the early 1820s specifically directed his advertisement to military messes, stating that he had "first quality port Wine in bottles."[16] The cost of port varied from 3 to 6s. a bottle[17] which put port out of the range of the enlisted men although both it and other wines were sometimes issued for health reasons.

Madiera comes from the islands of Madeira and, like port, had become a fortified wine by the second half of the 18th century. Types available in Canada included old Sterling from 3 to 5 years old, Particular and London Quality, London Particular, London Market, New York and Cargo, and India Market.[18] In the army madeira seems to have been second in popularity to port. Captain Hill was selling "a few dozen fine old New York Madeira" in 1797.[19] General Sir William Erskine bought a pipe of old madeira from Nicoll and Taylor in 1779 for £100.[20] The firm bottled it for him and charged £2 for bottling and packing, £8/7/0 for 41 dozen and nine bottles, and £1/7/0 for nine empty casks to put the bottles in.

Claret is a generic term for clear red wines, generally from the Bordeaux region of France. In spite of its probable origins, claret was readily available during wartime in North America and even in England. For example, Hancock sent six quarter casks to Fort Cumberland in 1758[21] and it was advertised in Canadian newspapers during the Napoleonic Wars. Claret was less popular than port, but there was a continuous market for it throughout the period.[22] Its purchase appears to have been a matter of personal taste and choice.

> Our commanding officer had ordered two cases of claret, and for three days that the party remained I never saw such hard drinking. [Major] Rawdon is without exception the most determined fellow at a bottle of claret I ever knew.[23]

A case may have held 30, 48 or as many as 72 bottles.[24]

Champagne in this period could have been a still or sparkling wine, white or red. Sparkling wines undergo a secondary fermentation in the bottle which gives them their unique character and which also implies they

were bottled at or near the source of the wine. Whether still or sparkling, champagne had already acquired a reputation as a special occasion wine. In military contexts it appears to have been consumed only at the very highest levels. For example, during the siege of Louisbourg in 1758, General Amherst sent a gift of two pineapples to Madame Drucour, the governor's wife. In return, he was sent a present of champagne wine.[25] In his position as a favourite of Prince William Henry during one of his sojourns in Halifax, Dyott on several occasions drank champagne freely: "We danced till three o'clock, when the champagne began to operate with some of the gentlemen, and the ladies thought it near time to go on shore."[26] Major-General Brock owned 10 bottles of champagne at the time of his death.[27]

Beer, Ale, Porter

The malt liquors include beer, ale and porter but not spruce beer as it has no cereal constituents. Porter is thicker, stronger and darker whereas ales and beers are lighter in every respect. Many kinds were available in Canada — London and Bristol porter; Bristol, Dorchester, Glasgow, Welsh, Taunton, Burton and Scotch ales or beers — as well as Canadian porters and beers brewed in centres such as Halifax, Quebec and Montreal. At Montmorency in 1759, Captain John Knox noted Bristol beer at 18s. per dozen, including bottles, London porter at 1s. a quart, and "Bad malt drink from Halifax, at nine pence per quart."[28] Lieutenant Landmann belonged to a beefsteak club in Quebec City in 1798 where both wine and porter were equally important drinks.[29] He also took part in chaperoned weekend country parties for which everything had to be brought along.

> Another time, the basket containing all the glasses, and cups and saucers, had been left behind, which, although it was admitted to be very annoying, we unanimously agreed that the absence of the glasses was a far less evil than would have been the want of the bottles. It produced much amusement to see a creaming and overflowing bottle of porter pass from mouth to mouth, forcing its contents down each person's throat, without regard to sex or age or the neatness of the toilet.[30]

The officers of the 1st Regiment of Foot lost six dozen bottled porter when the ship carrying their utensils was wrecked on Anticosti Island.[31] Porter seems to have been the preferred malt drink of army officers.

Small (weak) beer was by law part of the soldiers' allowance; it was probably not a regular issue in North America,[32] but the soldiers apparently drank some beer. Knox mentions while en route to Quebec in 1759: "our poor soldiers ... are now supplied with excellent ship-beer, to which they have been for a long time strangers."[33] General Jeffery Amherst complained: "Officers & men would much rather spend their time at the Ale House than do anything before the other Provincials arrive."[34] From 1800 until about 1830 the army allowed an extra 1d. per day for each man to buy beer.[35]

Cider

Made from fermented apple juice, cider had long been a popular English and North American drink. Cider was generally available in Canada in casks, hogsheads, pipes and bottles.[36] However, military references to it are rare. New England cider, from 6 to 8d. per quart, was available at Montmorency in 1759.[37] Colonel Depoister of the King's Regiment bought half a hogshead of cider at £1/5/0 and nine dozen empty bottles at 2s.3d. per dozen from a Quebec merchant in 1785.[38] Captain Caddy ordered a barrel of cider in 1806.[39]

Spirits

Spirits is a general term for distilled liquors and includes rum, brandy, gin and whiskey. These liquors, if they are to be aged at all, are aged in casks and when bottled cease to mature. Purchasing generally seems to have been in quantities greater than quarts. Advertisements for the period seldom mention the sale of spirits by the bottle.

Rum is distilled from sugar cane. Enormous quantities of it were bought by the military. In one Ohio valley expedition Lieutenant-Colonel Henry Bouquet planned to use 45 hogsheads of rum for 2160 men for 30 days.[40] A gill of rum a day was regularly issued to the British soldier from 1759 to 1830, although some felt this encouraged a taste for hard liquor.[41] During the 1750s it was given out so frequently for extra duties and for health reasons that it seems to have been regarded as regular issue. It was common practice to dilute the rum with three parts water[42] and to issue half the ration before work and half after.[43] Rum continued to be the popular drink for the men throughout the period.

Brandy is distilled from wines. It remained a popular drink with British army officers through 1755-1820. Its chief use was as a major component in hot and cold punches.

Gin, distilled from grains, is flavoured by the addition of juniper berries and other aromatics. In the first half of the 18th century gin was the drink of the English lower classes but was gradually replaced by tea.[44] Nevertheless, it was still available and advertisements in Canadian newspapers mention it, usually as Geneva, Hollands or Amsterdam gin. The only documentary support for its use by the British military in Canada is "3 cases of Geneva" sent to Fort Cumberland in 1758.[45] Advertised cases of gin held 12 bottles.[46] The presence on military sites of dark green glass square case bottles (Figs 12, 13), traditionally associated with gin, suggests that some gin was drunk by military personnel.

Whiskey is made by distilling malted and fermented cereal grains. The type of grain used and the method of distillation vary the taste. Distilling grain reduced its bulk considerably and made a viable commercial product which could be shipped profitably when the grain could not.[47] However, in times of grain shortages, such as wartime, there could be a general prohibition against the use of grain for distillation.[48] By the end of the 18th century whiskey was becoming more popular in Scotland, Ireland and in the interior of the United States but it was still not an English drink. Its manufacture and use in Canada was probably introduced by the United Empire Loyalists.[49]

Military references to the use of whiskey are rare. It appears on the sutlers' price lists for the Ohio Valley, August 10, 1758.[50] A Major Short of the 41st Regiment ordered a quart of whiskey from a merchant in 1806.[51]

Punch

Punch is a mixed drink served hot or cold based on rum or brandy with the addition of spices, sugar and fruit juices. Popular versions in Canada were shrub and noyeau (flavoured with peach stones or bitter almonds). Both of these were sold commercially.[52] One of the major ingredients of punch was lemon, lime or orange juice which could be obtained from the fruit or from commercial juices and concentrates. Lemon juice "that will make Punch, very little inferior to fresh fruit"[53] was listed frequently in advertisements in Quebec and Halifax newspapers between 1775 and 1785. It was sold in quarter casks, by the gallon, in quart bottles, in puncheons, in bottles or in draught. A concentrated version, made from lemon and orange juice, called How's Celebrated Acid — "one teaspoonful of which makes a quart of punch" — appeared several times in the Halifax newspapers. It was sold by the box, dozen or single bottle.[54] There is no indication that the army considered fruit juices antiscorbutics, a fact supported not only by newspaper advertisements but also by the position of lemons next to liquors and sugar in supply and sutlers' lists.[55] The favoured antiscorbutics were spruce beer, green vegetables, vinegar and sauerkraut.[56]

Although punches were extremely popular with the civilian male population, references to their being drunk by the military are scarce (Figs 3, 137). The officers of the 43rd Regiment hosted a St. Patrick's day feast in 1759 at a sutling house in Annapolis Royal. Unspecified numbers of bowls of punch and dozens of bottles of red and white wine were consumed, costing more than twice the food.[57] Shrub, shrub punch and fruit punch were all listed on the Raystown sutlers' lists.[58] Dyott recorded on August 11, 1787: "We had some excellent Madeira, of which we drank a bottle each, and some very good lime punch with dinner."[59] Two captains purchased a quart of shrub each

from a merchant in 1804 and Major-General Brock owned 12 bottles at the time of his death in 1812, as well as 3 bottles of lime juice.[60]

References to punch bowls include three dozen of different sizes sent to Fort Cumberland by Hancock in 1758 and six punch bowls of different sizes bought by the Queen's Rangers in 1779.[61] Some examples of ceramic punch bowls have been recovered archaeo-

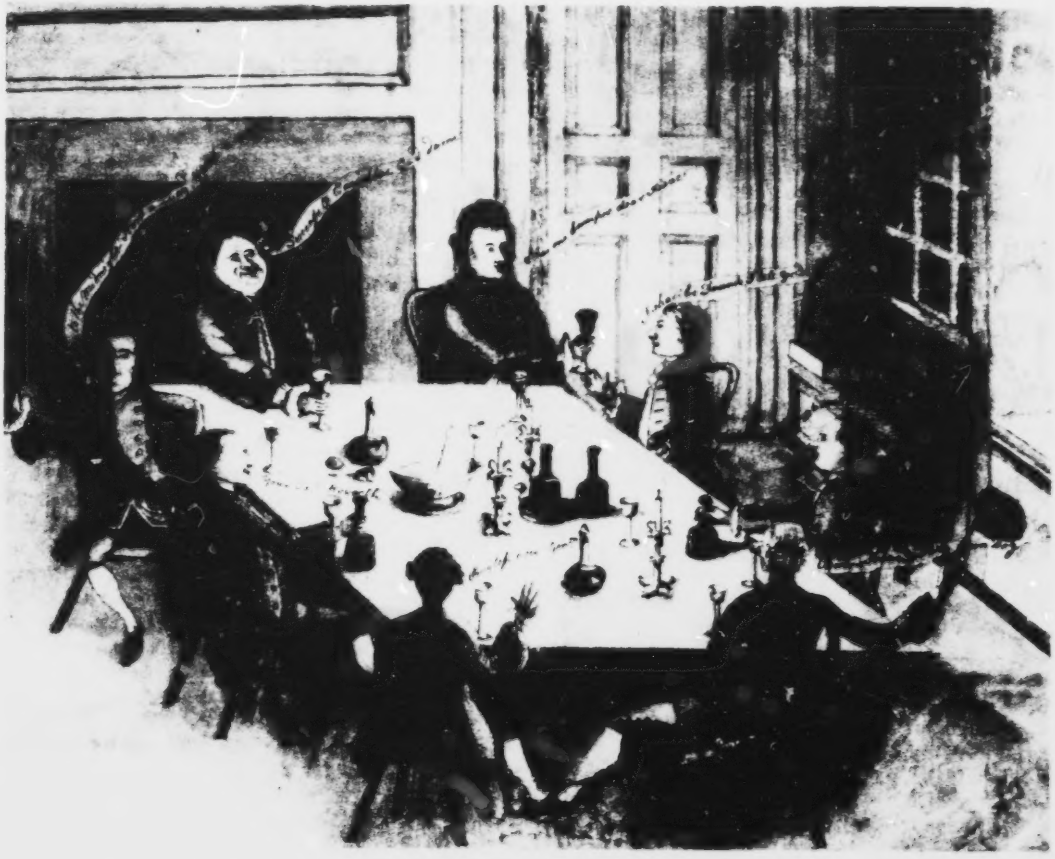


Figure 3. *Peter Manigault and His Friends,* George Roupell, ca. 1760. A group of gentlemen, five of whom served in colonial military companies, are seated around a dining table obviously enjoying wine, punch and perhaps other liquors, after the meal has been eaten and the cloth removed. Although this scene occurred in South Carolina, officers' gatherings in Canada probably had a similar appearance and atmosphere. Glass decanters with stoppers, wine glasses, bottle stands and dark green glass "wine" bottles are visible on the table, in addition to a large ceramic punch bowl with ladle, and candlesticks. (Courtesy, The Henry Francis du Pont Winterthur Museum)

logically. Other than bottles and regular drinking glasses the only archaeological glass evidence for punch is some specialized cups (Figs 61, 62).

Non-Alcoholic Beverages

Capillaire and Orange Flower Water

Among the effects of Major-General Brock were a quart bottle of capillaire and a bottle of orange flower water.[62] Orange flower water is a flavouring and scent. True syrup of capillaire was made from water, sugar and maidenhair fern, a mixture having an agreeable aromatic flavour. A spoonful in water made a cooling drink suitable for hot weather or for invalids.[63] The English made capillaire with sugar, water, egg white and orange flower water.[64] A ca. 1839 recipe book for the 34th Regiment contains a recipe for cool cup or beer tankard: "1 quart of mild ale, a glass of white wine, one of brandy, one of syrup of capillaire, the juice of a lemon, a roll of the peel pared thin, nutmeg grated at the top and a bit of toasted bread."[65] Grog or wine was also sweetened with capillaire in preference to sugar.[66]

Capillaire was usually sold in small bottles known in the trade as "Capillaires." In price lists from 1794, 1803 and 1815 capillaires appear in both 6- and 8-ounce sizes[67] (1 British fluid ounce = 28.4 ml). These would have been made in colourless or light green glass. The actual shape is unknown. It is obvious by the size of the bottle Brock owned that it was not the traditional shape. His capillaire may very well have been a home-made version put up in a dark green glass bottle (Fig. 7).

Tea, Coffee and Hot Chocolate

Tea had become the most common beverage in England by the second half of the 18th century. "You have it twice a day and, though the expense is considerable, the humblest peasant has his tea twice a day just like the rich man; the total consumption is immense."[68] Tea and ceramic teaware were frequent purchases by military officers and messes.[69] Coffee and hot chocolate were less popular. Accoutrements for these three beverages, such as sugars (Fig. 87), creamers, tea caddies and mixing bowls occasionally were made of glass.

Storage and Serving Vessels

Liquors, wines and other alcoholic beverages were commonly transported and stored in wooden casks of various sizes. Some, however, were also bottled, the bottling taking place either at the place of origin or at the retail level by merchants selling in small quantities. If transported in the bottle, the bottles could be packed in cases or casks.[70] For example, in 1783 the 8th Regiment mess bought a case containing seven dozen bottled porter.[71] At the time of his death in 1765, Brigadier-General Bouquet owned one cask with some bottled beer and some bottled claret.[72]

The common type of bottle used was the English "wine" bottle. These bottles were sealed by corks driven into the bore and neck, and then tied down with wire wound over the top and fastened below the string rim or lip (Fig. 4). Other bottle types represented on archaeological sites are square case bottles and occasional examples of French wine bottles and decorated flasks.

Vessels used for serving liquors on the table were "wine" bottles, and decanters and carafes of colourless glass.

Wine Bottles

English "Wine" Bottles The commonest glass object found in archaeological excavations is the English-style dark green glass "wine" bottle, perhaps not surprising in light of the parties described previously. These bottles, however, were probably multipurpose containers used to contain any of the alcoholic or non-alcoholic beverages as well as other items such as vinegar, linseed oil, or any substance sold in quantities over a pint and under a gallon.

The bottles came in half-pint, pint, quart, half-gallon and gallon sizes but these were conceptual sizes, not actual ones. Capacity measures taken on this type of bottle show that the true capacities were seldom made. The quart bottle, for example, ranged in size from about 675 ml to 1250 ml. From 1755 to 1820 two liquid capacity measures were in effect in England – the Queen Anne wine gallon of 3785.4 ml and the beer gallon of 4621.1 ml. The quarts are, respectively, 946 ml and 1155 ml. Scotland and Ireland both had other systems.[73]

The cylindrical English "wine" bottle first appeared about 1740 and both the beer and the wine quart bottles had short, wide bodies (Fig. 5). During the 1760s the body of the wine quart got taller and narrower whereas the beer quart continued with a short, wide body. Two visually distinct styles of quart bottles developed. The first style, based on the smaller wine gallon, was tall and narrow (Figs 6c,d,7b) and was intended for wine and cider. The second style, based loosely on the larger beer gallon, was shorter and wider (Figs 6a, b, 7a) and was intended for beer and porter. There is often very little difference in capacity between the wine- and beer-style quarts. Most beer-style quarts found in archaeological contexts in Canada have capacities less than 950 ml (Figs 6a, 7a). The larger beer-style quarts, those between 950 ml and 1250 ml, are rare in archaeological contexts and can be identified usually by their large base diameters (Fig. 6b).

English "wine" bottles can be dated by the differing body proportions to total bottle height and by the changing lip and string rim configurations (Figs 8-10). Throughout the period they were blown using the dip mould technique. In this technique the glass is put into an open-topped mould; the glass is then blown to fill the mould and the partially formed bottle is removed. The push-up, shoulder, neck and finish are formed with hand-held tools. The resulting bottles tend to be irregular in appearance, frequently have a bulge at the base-body junction (heel) and always have a pontil mark on the base. There are no mould lines.

From the documentary and archaeological evidence it seems that a great deal of the wine and porter drunk by the officers was stored in these dark green glass bottles. According to the regimental mess rules of the 41st Regiment and the Inniskilling Dragoons, the quantity of wine drunk at any one sitting, fines paid and guests treated were reckoned by the bottle.[74] In 1799 the combined artillery and engineers' mess in Quebec was prepared to order a pipe of port from the local merchants[75] which would probably have been transferred into bottles for storage. William Hunter, for example, offered "Hunt & Co.'s first quality of Port Wine in bottles" to military messes and private families in the city.[76]

The bottles themselves were reusable and were often sold or returned for refunds or refilling. "To be Sold, at Marblehead, a Quantity of Bottles in Hampers, some holding 9 Jills. Apply there to Major Gallison, or to William Dennie at Boston."[77] Lieutenant Durell Saumarez at Detroit and Sergeant Jones, quartermaster for the 49th Regiment at Amherstburg, both received credit for returned bottles.[78] In 1816 Major-General Sir Frederick Robinson intended to sell 40 dozen glass bottles in lots of 4 dozen.[79]

Alcohol was served at the table directly from the dark green glass "wine" bottles. Iconographic evidence clearly shows both dark green bottles and decanters being used at the same time, particularly when the company consisted only of men (Figs 3, 100).

French Wine Bottles French wine bottles (Fig. 11), also of dark green glass, are the most common non-British glassware found in British military contexts of the 1750s and 1760s. They may have been left behind by the French military or obtained from the civilian population, by one means or another. However, when comparing the popularity of French wine, chiefly claret, with the paucity of French wine bottles in later military contexts, it is obvious that French wines were sold here in English bottles. One probable exception is the sparkling champagnes as bottling was an integral part of the production of these wines.

Case Bottles

A second type of dark green glass bottle, found less frequently than "wine" bottles, is the square case bottle (Figs 12, 13). Of

varying sizes, case bottles are characterized by a square body which tapers from shoulder to base, an almost horizontal shoulder and a short neck. The base is slightly arched so that the bottle tends to rest on the four corners. Like the cylindrical "wine" bottles they were blown in dip moulds and have pontil marks. They may be of British or Continental origin.

Traditionally associated with gin there is no evidence that case bottles were used exclusively for that drink. Apparently they were not used as serving vessels. The overall shape is suitable for storage in compartmentalized cases. The three cases of gin sent to Fort Cumberland in 1758 may have held square case bottles. Case bottles and cases with 12 or 15 bottles were advertised in Boston newspapers in the 1750s and 1770s.[80]

Flasks

Flasks in blue-green, green and colourless (sometimes lead) glass from Seven Years' War and revolutionary war contexts are generally small with flattened bodies decorated by pattern-moulded ribs and/or diamonds (Fig. 14). Holding about a half pint they may have been used for carrying brandy, or the like, when travelling. However, they are so decorative that they might also have been used for scented waters. These flasks are difficult to date and although often considered of American manufacture their presence in British contexts and the glass composition suggest British manufacture. American-made figured flasks with masonic emblems began appearing on military sites in Canada about 1820.[81]

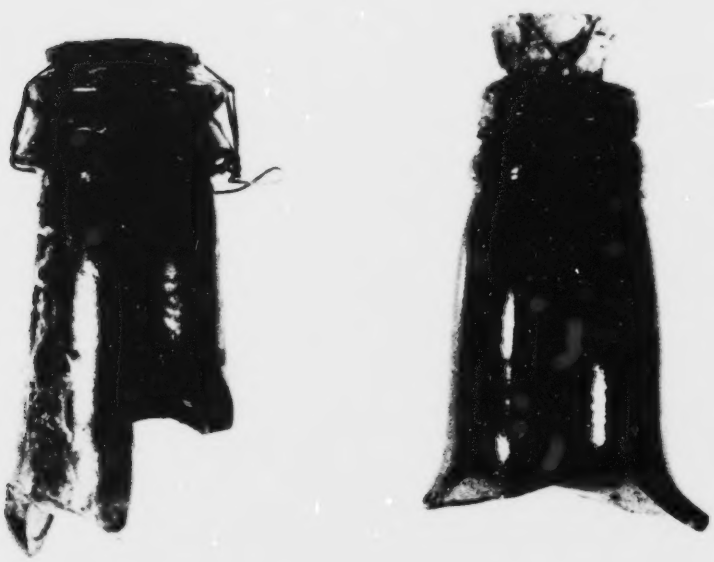


Figure 4. English "wine" bottle cork stoppers secured by wire. The corks are not driven flush with the top of the neck. (Photos by R. Chan)

Figure 5. From 1740 to the 1760s, the commonest "wine" bottle style was characterized by a short, wide cylindrical body. The string rims were flattened *(left)*, downtooled *(right)* or V-shaped and the lip was usually cracked off and fire polished. About 210 mm tall, archaeological examples have base diameters about 115-125 mm and usually hold less than the wine quart;*(left)* Height: 206 mm; estimated capacity 848 ml. *(right)* Height: 212 mm; estimated capacity: 894 ml. 2M16B1-2, 2E11J4-47. (Photo by R. Chan)

Figure 6. Beginning in the 1760s the English "wine" bottle started to have a taller and narrower body and a longer neck, resulting in a taller bottle. Two visually distinct styles, the wine and beer, developed. a) Represents a beer-style quart with capacity under 950 ml, and base diameter and body height about 106 mm; b) represents a beer-style quart with capacity over 950 ml, and base diameter and body height about 116 mm; c) and d) are wine-style quarts with base diameters about 95 mm and body heights over 130 mm. All four bottles would be suitable in settings dating from the 1760s to the early 1790s. a) Height: 232 mm, estimated capacity: 788 ml; b) height: 227 mm, estimated capacity: 1109 ml; c) height: 253 mm, estimated capacity: 763 ml; d) height: 282 mm, estimated capacity: 860 ml. 2E11K9-10, 2E21A2-38, 2E21A1-83, 2E20G16-38. (Photo by R. Chan)

Figure 7. These two bottles dating from ca. 1790 to ca. 1820 clearly show the difference in proportion between the beer-style (a) and the wine-style (b). Beer-style bottles are about 240 mm high with base diameters about 95 mm. Wine-style bottles are generally 275 mm high with base diameters about 85 mm. a) Height: 231 mm, capacity 765 ml; b) height: 266 mm, estimated capacity: 801 ml. (Private collection, Ottawa, 5G35J5-18. Photo by R. Chan)

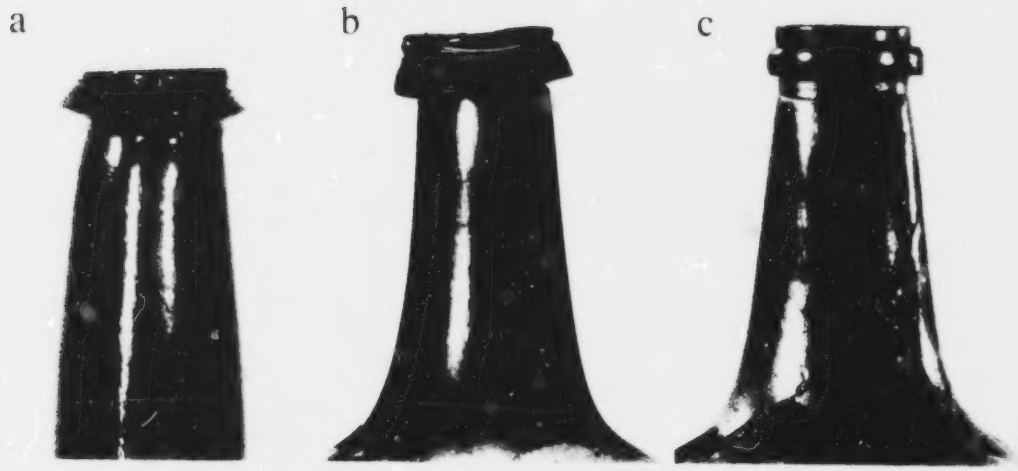


Figure 2. "Wine" bottle finishes for the Seven Years' War period are characterized by cracked-off and fire-polished lips, and V-shaped (a), downtooled (b) or flattened (c) string rims. The string rim is the dominant feature of the finish. (Photos by R. Chan and O. Jones)

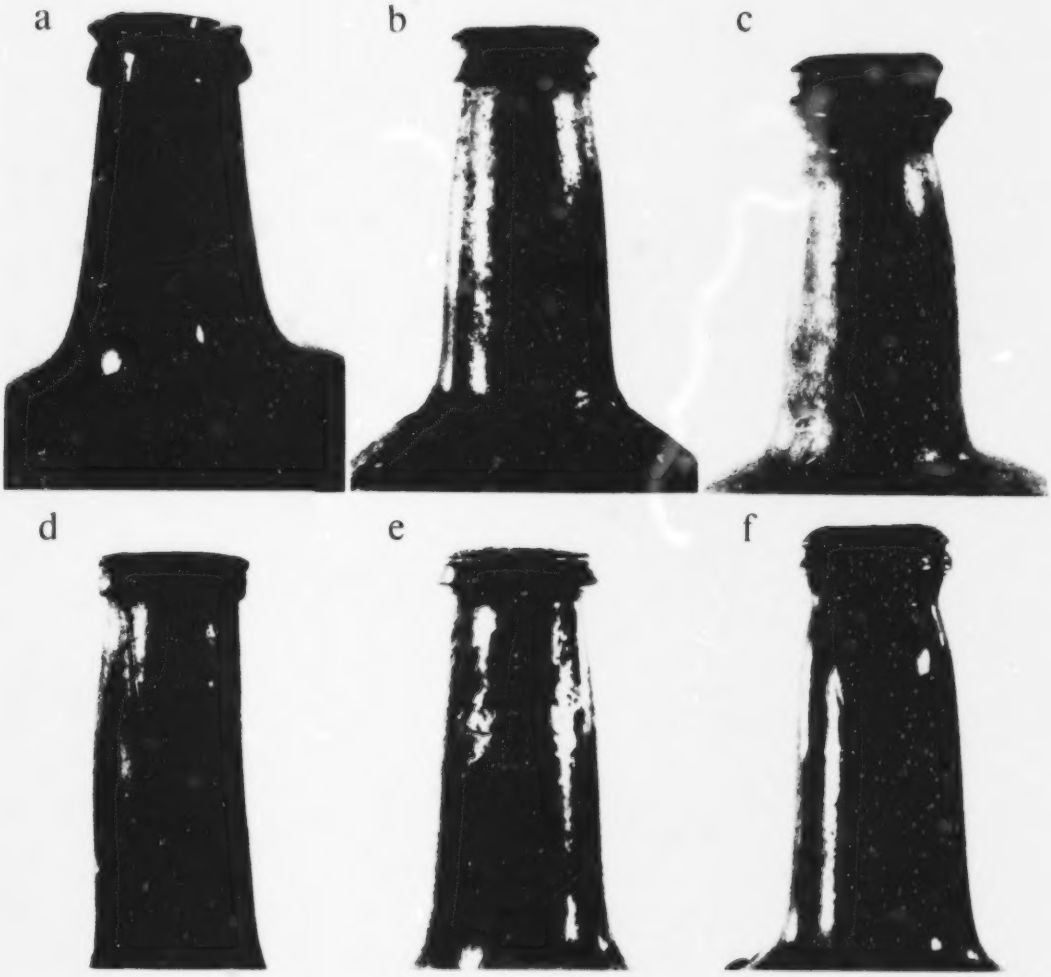


Figure 9. The characteristic finishes for 1770-85 are the following: *(top)* Lips are basically the same thickness as the glass in the neck. They can be flat topped (a) or V-shaped (b, c). The string rims are downtooled (a, b), V-shaped (c), flat, or uptooled to a flat side. *(bottom)* Lips have been slightly thickened by tooling the top of the neck surface. They can slope down (d, e), be flattened on top or be V-shaped (f). The string rims are generally flattened (d), V-shaped (e), or uptooled to a flat side (f). The finishes tend to be unevenly made and the lip and string rim are generally very close together. The lip compared with the later finishes (Fig. 10) tends to be small and unobtrusive. (Photos by R. Chan, O. Jones, G. Lupien)

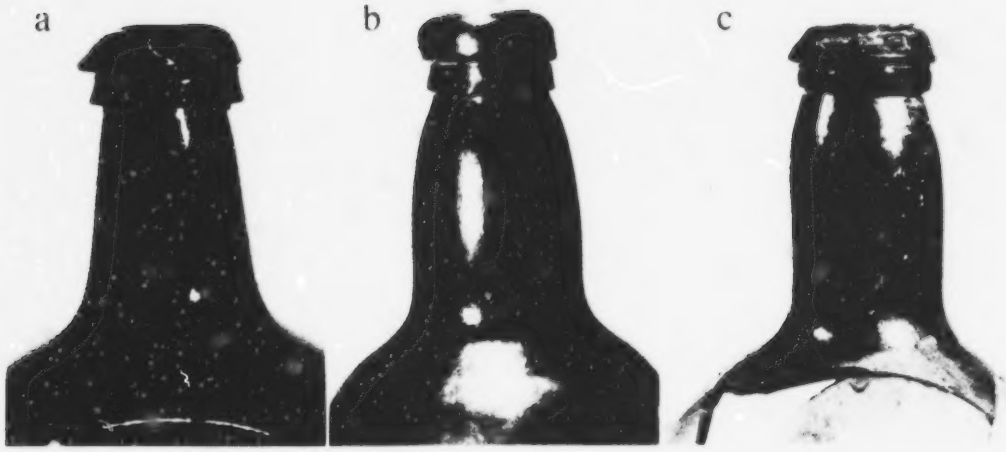


Figure 10. Finishes characteristic of ca. 1790-1820 have a lip equal to or dominant over the string rim. The lip and string rim can be downtooled or flattened (b); they can be very close together or can have a distinct space between them. Both tend to be uneven in form and size. (Photos by R. Chan, O. Jones)

Figure 11. *(left)* Mid-18th century French wine bottles are characterized by a tapered body and sloping shoulder. The finishes are crudely made, having untooled or roughly tooled string rims and cracked-off, lightly fire-polished lips. Usually about 255 mm tall, the base diameters are about 100 mm. Height: 253 mm. 16L92N12. *(right)* From an early 19th century context at Fort George, this French wine bottle has a taller, slimmer and less tapered body than those of the mid-18th century. The difference between the French bottles and the English examples of the same date is obvious (Fig. 7). Height: 281 mm; base diameter: 91 mm. 19H7D5-15. (Photos by O. Jones and R. Chan)

Figure 12. Dark green glass case bottle with an essentially straight body and a "wine" bottle finish. This vessel comes from a ca. 1745 context at Louisbourg but fragments of similar finishes have been recovered from Seven Years' War military contexts. Height: 273 mm; base dimensions: 105 by 106 mm. 2L80X9-5. (Photo by A. Smith)

Figure 13. Beginning in the Seven Years' War period the case bottle finish style changed to an applied lip with a flat top, rounded edge and generally tapering into the neck. By the revolutionary war this was the only style in use and it continued to at least the mid-19th century. The range of sizes for the case bottle is considerable: the smallest is a "quart" size. *(left to right)* Height: 424 mm, 349 mm, 272 mm, 242 mm. (Private Collection, Ottawa. Photo by O. Jones)

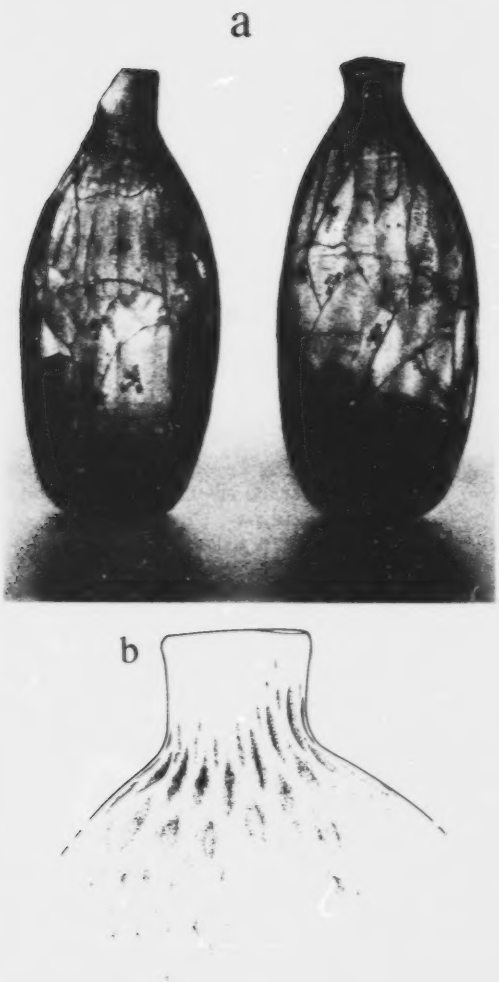


Figure 14. a) Two flasks from a ca. 1800 context in New York City illustrate form and style of decoration: *(left)* alternating rows of diamonds and vertical panels; height: 165 mm; *(right)* vertical ribs. b) A flask in light green glass from Artillery Park in Quebec City, decorated by pattern-moulded diamonds. 18G14K2-4. (Photo by O. Jones, drawing by D. Kappler)

Decanters and Carafes

A decanter is a serving bottle, particularly useful for liquors such as port which tend to throw sediment. Nevertheless, examples marked by engraving, enamelling or gilding and silver "bottle tickets" show that any of the alcoholic beverages might be put into decanters on a regular basis, as might the non-alcoholic beverages, particularly water.[82] It was quite customary to use both dark green glass "wine" bottles and decanters on the table at the same time, suggesting that several different beverages were being drunk by the assembled company (Figs 3, 100). Sometimes only bottles were used: "The wine – and the water – was in black bottles, there being no decanters."[83]

The documentation suggests that decanters were used in pairs and that an individual might have several different sizes and styles. For example, Major-General Brock had 27 decanters – 6 large, 6 small, 4 large plain quart, 3 small plain pints, 4 unspecified, and 4 blue in a stand.[84] Generally, however, officers had only one or two pair of pint or quart sizes. Decanters were used directly on the table, placed in shallow stands made of wood, plate, silver or lacquer, or placed in frames (Figs 22, 24) as were Brock's four blue decanters. Decanters, generally square, were also used in cases and canteens. For example, Bouquet's inventory included one box with eight cut glass bottles in it;[85] Landmann's canteen contained "two handsome square white colourless glass bottles, both of which were filled, one with rum (pure) and the other with shrub."[86] An advertisement in a New Brunswick paper in 1816 listed a mahogany liquor case containing six quart bottles and six smaller bottles.[87]

From archaeological and documentary evidence most decanters were of British origin and made of colourless undecorated lead glass. Decorated examples were moulded, cut, engraved or gilded. Engraving and gilding were used to make flowing motifs, such as flowers, or for labelling, whereas cutting and moulding were used to make geometric motifs. The cost of decanters varied considerably – in one order in New York in 1780, the quartermaster of the 63rd Regiment paid £1/0/0 for four plain decanters and £1/17/4 for two cut and

engraved decanters.[88] The military generally used pint and quart decanters although they were also available in half-pint, two-quart and gallon sizes.[89] Decanter and stopper shapes and types of decoration changed considerably during the 18th century (Figs 15-25). The ground glass stopper, with the accompanying grinding in the bore of the decanter, seems to have been optional as both ground and unground examples have been recovered archaeologically. Decanters with unground bores may or may not have been stoppered (Figs 15-17).

Water bottles or carafes (Fig. 26) had globular bodies, much wider mouths and shorter necks than regular decanters.[90] They tended to have smooth, unground bores because the water was not stored in them for long, although an 1815 price list describes some with cut stoppers in pint and quart sizes, plain or ring-necked.[91] A few examples, dating to the late 18th century, have been found archaeologically.[92] Water was drunk as a beverage and was also used to dilute alcoholic drinks such as wine and rum.

The glassware used in drinking was available in sets having the same type of decoration and motifs. For instance, Frederick Rhinelander ordered the following from England "cut with a star and hanging border": decanters, crofts (carafes), half-pint glasses, tumblers, wines, claret glasses, lemonade cans and wash hand basins (wine glass coolers and finger glasses).[93]

Miscellaneous Serving Vessels

Ice Plates Landmann mentions that ice was sometimes used at the table:

> In summer, this clear ice is an important article of luxury, for although short, the heat is at times, very severe. The usual subscription to our military ice-house was one dollar, to defray the expense of filling the place, ... and after dinner at the mess, we had, in addition to the quantity necessary for cooling the wine, water, and butter, plates full of broken lumps of ice, the size of white sugar prepared for tea, and which we used to throw into each glass of wine.[94]

An 1840 illustrated price list for Apsley Pellatt's London factory shows ice plates as a standard plate shape.[95] A possible example is a plain plate recovered from an 1820s to 1830s context at Artillery Park.[96] Plates were also used under dishes such as wine coolers and butter dishes (Fig. 101).

Sugar Bowls In 1816 Sir Frederick Robinson had two glass sugar bowls for sale.[97] Sugar bowls are a standard part of the equipage for serving tea and were usually ceramic; however, sugar was also an essential ingredient for making punches. Sugar bowls could be as capacious as a finger bowl or wine glass cooler (Fig. 65). Glass sugar bowls of the early 19th century were probably similar to types in use about 1830-40. Illustrated catalogues of that period show round-bottom bowls suitable for use in stands (Fig. 87) and large footed examples with cylindrical bodies which stood by themselves.[98] No archaeological examples are known.

Jug In 1815 Lieutenant-Colonel Harvey owned one glass jug but no indication of size was given.[99] No archaeological examples are known; however, jugs of this period are illustrated in the literature on Irish glass.[100] They might have been used for water or milk.

Figure 15. The long-lived shaft-and-globe decanter, with its bulbous free-blown body, straight neck and slightly everted lip, was most common during the second and third quarters of the 18th century. The bore was usually not ground. If stoppered, a ball stopper (Fig. 18) or, after the middle of the century, the new style of spire stopper would have been used (Fig. 3). Height: 224 mm. 3L6E5-4. (Photo by A. Smith)

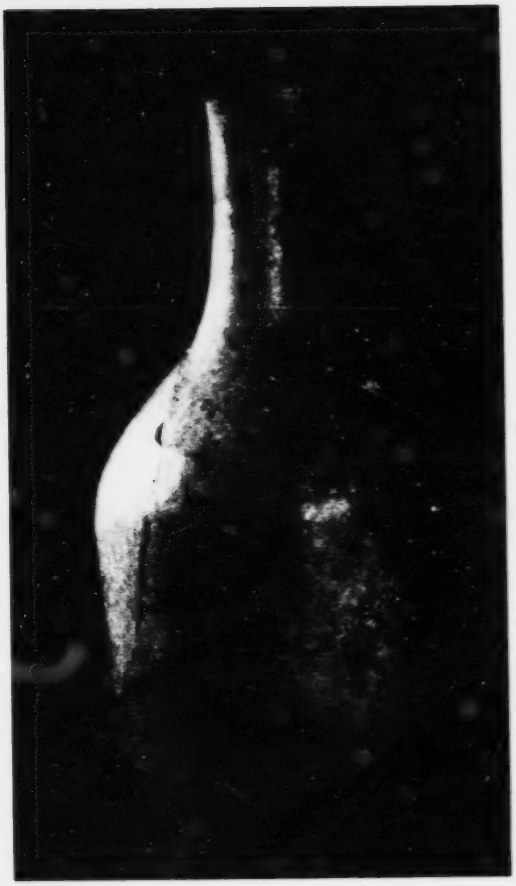


Figure 16. Shoulder decanters with either broad or narrow shoulders were made from the 1740s through the 1760s. A fragment of one with an engraved label was found at Fort Beauséjour/Cumberland and may date to the Seven Years' War period. Teared ball stoppers (Fig. 18) and the later plain or cut spire stoppers are appropriate for this type of decanter (Fig. 28.). Height: 242 mm. 17L27E5-2. (Photo by D. Crawford)

Figure 17. Cruciform decanters were in vogue from ca. 1730 to 1750. This variant of the cruciform decanter has a square body with flat chamfers, the flat surfaces being separated by deep vertical grooves. The contact-moulded body is thickly blown and very distinctive. Fragments of this variant have been recovered from ca. 1758-74 contexts at Louisbourg and from a 1775-81 latrine at Fort Michilimackinac. Height: 273 mm; capacity to neck ring: 902 ml. (Colonial Williamsburg Foundation)

Figure 18. Ball finials decorated with air bubbles (tears) were common on stoppers during the second and into the third quarter of the 18th century. The most common kind of stopper finial found on military sites of the 1750s and 1760s, they occur in various sizes with ground or unground (illustrated) shanks. Height: 65 mm. 12B1000A1-1. (Photo by R. Chan)

Figure 19. The common tapered decanter, called a sugar-loaf shape in the Rhinelander papers, has a narrow, slightly everted lip and no neck rings. Although usually plain, it could be decorated by cutting and sometimes engraving. These decanters usually had flat tear-drop or lozenge-shaped stoppers. Although dating to the 1770s and 1780s, at least two examples were recovered from an early 19th century context at Fort George. Height with stopper: 238 mm; capacity: 863 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Figure 20. The oval or Prussian-style decanter, with its expanding body and two or three neck rings, is characteristic of the Anglo-Irish style (ca. 1780-ca. 1840) and is found frequently on British military sites from the late 1770s onwards. The lip gradually increased in size to become a wide flat flange (Fig. 22). This early example is decorated and marked by gilding. The lozenge-shaped stopper was the alternative to the mushroom (Fig. 21) and target stoppers (Fig. 23). The stopper bears the initial "R" to correspond to "Rum" on the body; as stoppers were ground to fit individual bottles, this marking kept the correct stopper with the correct bottle. By the 1770s pontil marks on all types of glass tableware began to be removed by grinding and polishing. The polished mark is very clear on the base of this decanter. Height with stopper: 248 mm; capacity: 550 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Figure 21. This is a later version of the Prussian-style decanter with a wide flanged lip and a mushroom-shaped stopper. Overall cutting such as this is rare on glassware from military sites and examples found generally date later than 1820. However, the motifs — panels, flutes and diamonds — are common on glass of the Anglo-Irish period. The overall form of the decanter is appropriate for the War of 1812-14 period. Height with stopper: 246 mm. (Delomosne & Son)

Figure 22. Barrel-shaped decanters date from the 1780s onward. This set, in a plated stand, was marketed by Samuel Bailey and Company, Sheffield, England, who appeared in the city directories for the years 1828 and 1830. The decanters have only a single neck ring, are decorated by cut narrow flutes (often called finger or fringe fluting), a band of diamonds around the body and short cut panels on the shoulder. The motifs and their arrangement are typical of the Anglo-Irish style and are appropriate for the War of 1812-14 period. The number of neck rings on decanters and other serving vessels varied from one to three; those with only two seem to date closer to 1800. Annulated neck rings, which appear on these decanters, are fairly common on military examples, as is the mushroom-shaped stopper. (Courtesy, Essex Institute, Salem, Mass.)

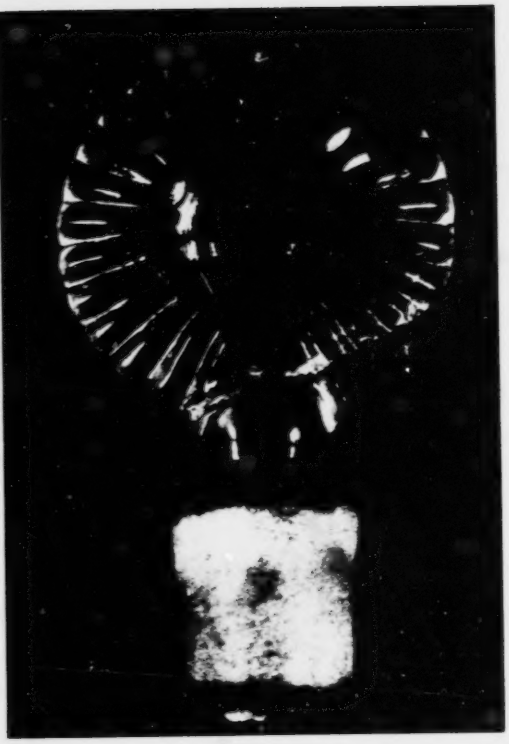


Figure 23. The target stopper was an alternative to the mushroom and lozenge for the Prussian and barrel-shaped decanters. This particular example was pressed in a hand-held pincered mould, a technique in use by the early 1780s and also used to form feet of drinking glasses (Fig. 56b) and salts. 1F4E37-23. (Photo by G. Lupien)

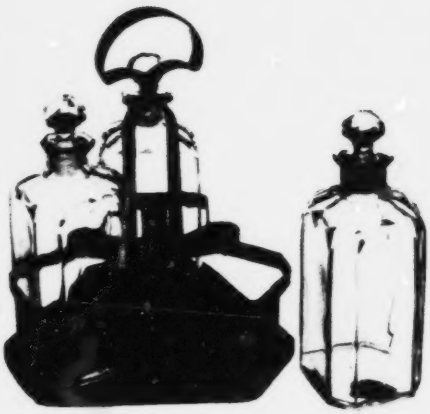


Figure 24. The metal stand covered in red leather holds three square bottles which have had all surfaces cut and polished. Square decanters were often put in cases. Rhinelander, for example, carried square bottles for canteens with stoppers or brass tops in 2-quart, 3-pint, pint and half-pint sizes. Another New York merchant offered white flint glass bottles in sizes from a half gallon to a gill "very proper for officers Canteens; they will likewise be useful for Grocers, Confectioners, Perfumers, etc." Occasional examples of square bottles have been found in military contexts. Height of stand: 235 mm. (Northampton Museums and Art Gallery)

Figure 25. a) This case, made of wood covered with black hide fastened by brass nails and lined with coarse linen, contains four green glass bottles. It has a brass handle and a metal hinge. The corks are covered with chamois leather. The bottles have been decorated with motifs typical of the Anglo-Irish style — vertical ribs and diamonds — by being blown into a full-size multi-part mould. Beginning in the early 19th century this decorative technique was used on a variety of tableware items but examples from military contexts in Canada are rare. b) Close-up of label in case. According to entries in the London Directories, J. Gibbs took over from Bowden Brooks in 1809 or 1810 and remained in business until 1815 or 1816. Case: 190 x 180 x 180 mm. (Northampton Museums and Art Gallery)

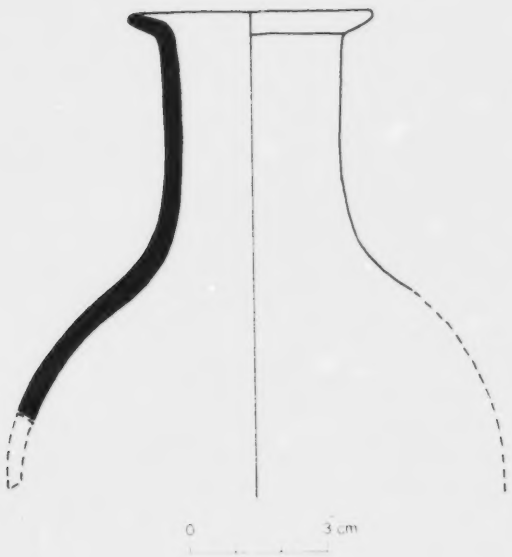


Figure 26. Fragments of a carafe from an American revolutionary war context at Fort Beauséjour/Cumberland. It probably had a short globular body. 2E22J6-20. (Drawing by J. Moussette)

Figure 27. Handled decanters with pouring lips were made during the mid-18th century, particularly on the Continent. In form they resemble 19th century claret jugs. At least two, probably a pair of decanter jugs, one of which is illustrated, have been recovered from post-1758 military contexts at Louisbourg. The vessels, with cut facets on the neck and body and extensive wheel-engraving on the ovoid body, are of non-lead glass and have been identified as Bohemian export ware. Height: 280 mm. 3L6E5-3. (Photo by D. Crawford)

Drinking Glasses

There are two major forms used for drinking glasses: tumblers and stemware. Glass documents suggest that there were specialized forms for beer, cider and various types of wines, but it is now impossible to identify these specific forms. The general term "glasses" apparently was used to denote drinking glasses – for example, Thomas Hancock shipped one barrel of "Glasses of Different Sizes" to Fort Cumberland in January 1758.[101]

Figure 28. *The Pretty Bar Maid* (John Collet, 1760s or 1770s) shows army officers enjoying refreshments, as well as the attractions of the bar maid, at a public house. The fellow on the left could be drinking a glass of ale; the officer in the centre is eating from a dessert glass. The bar maid is holding a glass tumbler, and behind her on shelves are decanters with stoppers, bowls, wine and ale glasses, and a bottle. (André Simon, *Bottlescrew Days*, Boston: Small Maynard, 1927, facing p. 38. Photo by G. Taudien)

During the Seven Years' War period stemware outnumbers tumblers both in newspaper advertisements and in archaeological contexts. The later evidence for the popularity of tumblers as opposed to stemware is contradictory. From the Rhinelander accounts tumblers and wine glasses were purchased in equal quantities or slightly greater quantities of wine glasses. For example the Queen's Rangers, one of the Loyalist regiments, purchased a dozen tumblers of different sizes and three dozen wine glasses. On another occasion, Captain Hervey bought half a dozen tumblers and half a dozen wines glasses.[102] By 1800-1820, the documentary evidence suggests that wine glasses far outnumber tumblers. For example, Brock had 105 tumblers and 151 wine glasses; Sir Frederick Robinson was selling 8 tumblers and 100 stemware; the 1st Regiment of Foot officers' mess lost 48 tumblers and 72 wine glasses.[103] However, the archaeological evidence suggests that tumblers are by far the most common form. For example, excavations at Fort Beauséjour/Cumberland, occupied 1755-68, 1776-93, 1812-33, yielded 298 tumblers to 185 stemware; and Fort Coteau-du-Lac, 1780-1830, yielded 228 tumblers to 90 stemware glasses.[104]

Although plainer, tumblers apparently were generally more expensive than wine glasses; only the gill and half-gill sizes were about the same cost.[105] In 1785 Lieutenant Saumarez bought in Quebec two dozen half-pint tumblers at 9s. a dozen and 2 dozen wine glasses at 5s. a dozen.[106] Glass was often sold by weight and as tumblers tended to be heavier than most wine glasses, this may account for the higher price.

As with decanters, tumblers and wine glasses in military contexts are of British origin and were made of lead glass.

Tumblers

Both tumblers and stemware were used at the same table but it is not clear whether

there was a distinction made in usage between the two. When necessary, tumblers might be used for anything from drinking liquor to taking medicine (Figs 64, 106).

Toddy was a popular drink in the Lowlands of Scotland from the mid-18th century onwards.

> The traditional recipe for toddy involves whisky, sugar and hot water. The tumbler must be heated before the lump sugar is put in and dissolved in a glassful of boiling water. When the sugar is melted, add half a glass of whisky; stir with a silver spoon.[107]

Landmann's canteen, which he had given to the chief of the Albacroch Indians near Fort St. Joseph, contained tumblers:

> During the preceding winter, an Englishman travelling through his country had claimed the hospitality of a lodging in his wigwam, and thoughtlessly believing him to be a worthy man, the chief had placed the bottle before him with one of the tumblers from the canteen, and some water, as he had always been treated by me.[108]

Documentary evidence from the revolutionary war period indicates that tumblers were bought in quantities of 1 to 6, 8, 12 and 24. Rank was no guarantee of quantity purchase. Colonel Colden bought a single tumbler; General Tryon bought, on two different occasions, 3 pint and 3 half-pint tumblers, and 1 half-pint and 6 tumblers of unspecified size.[109] Small numbers purchased at any one time suggest that tumblers were used not only in dining areas, but in other locations such as in bedrooms or on toilet tables (Fig. 121) or for replacing broken ones from canteens. Officers' messes, such as the 1st Regiment of Foot which had four dozen tumblers,[110] ordered in quantities larger than a dozen.

Sizes varied from a half gill to as much as a gallon but half pint and pint were the most common, both in the documents and archaeologically:

Size	Wine Measure (ml)	Beer Measure (ml)
1/2 gill	59.1	74.7
gill	118.3	144.4
1/2 pint	236.6	288.8
pint	473.2	577.6

During the second half of the 18th century, the usual tumbler form was conical. By the early 19th century a cylindrical form appeared. Barrel-shaped tumblers were made during the latter part of the 18th century and early 19th century, but apparently not in any quantity. The majority of tumblers were plain. Decorated examples were pattern moulded, engraved, cut or gilded.

Pattern-moulded tumblers (Figs 30, 31) decorated with diamonds or flutes and "Lynn" glasses (Fig. 32) occur in small quantities. Starting during the revolutionary war period cutting began to replace engraving as a decorative technique on English lead glass tumblers. However, our evidence suggests that engraved tumblers were seldom used on military sites and that cut tumblers were rare before 1800. Gilding, more a European than English technique, was not common. The pair of gilt tumblers Sir Frederick Robinson owned[111] are unique and were probably not of English origin.

Like decanters, polished pontil marks on tumblers should date from the 1770s onwards. Unfinished pontil marks continued to be very common into the 19th century.

Figure 29. Plain conical tumblers of lead glass would be most appropriate for British military settings. The left and centre tumblers are slightly waisted, a common feature in the 18th century. Heights *(left to right):* 65.5 mm, estimated capacity 75 ml; 88 mm, estimated capacity 250 ml; 102 mm, estimated capacity 285 ml; base diameters: 41.5 mm, 59.5 mm, 59 mm. (Ministére des Affaires culturelles, Direction régionale du Québec, secteur Place-Royale, Quebec. Photo by A. Smith)

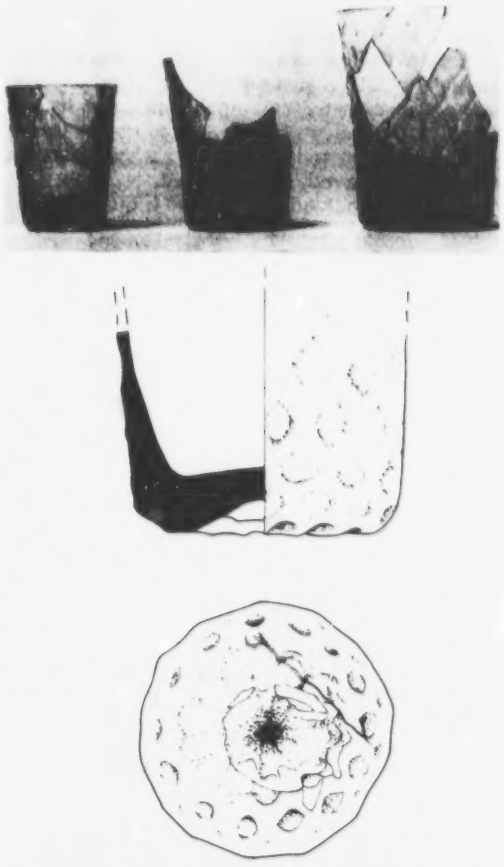


Figure 30. Tumblers decorated with pattern-moulded diamonds occur on several sites ranging in date from the 1750s to the early 19th century. Heights (photo, *left to right):* 75 mm, estimated capacity 105 ml; 89 mm, estimated capacity 200 ml; 113 mm; base diameters: 43 mm, 54 mm, 70 mm (Ministère des Affaires culturelles, Direction régionale de Québec, secteur Place-Royale, Quebec). *(drawing)* Some of these tumblers have a moulded starburst on the base. The unfinished pontil mark is clearly visible. Base diameter: 48.5 mm. 18G15D3-2. (Photo by A. Smith, drawing by D. Kappler)

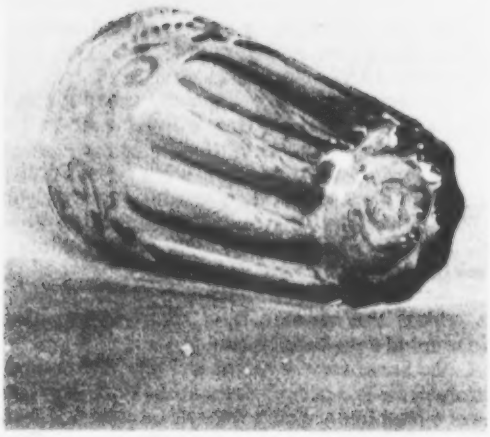


Figure 31. Decorating tumblers by pattern-moulded flutes — which on base fragments appear to be ribs — was a common Continental practice. Examples in non-lead glass occur frequently on French period sites in Canada. Lead glass examples, presumed to be of British manufacture, were found at Fort Coteau-du-Lac and appear to date to ca. 1800. Similar panels appear on rummers of the same period (Fig. 56). Engraved tumblers are rare, but this example does show typical motifs. Height: 113 mm; base diameter: 54 mm; brimful capacity: 315 ml. (Private collection, Ottawa. Photos by O. Jones)

Figure 32. Tumblers decorated by faint horizontal lines on the body are generally larger than their plain counterparts. Tableware with this distinctive type of decoration is often called "Lynn" glass. Although the technique is considered to date to the mid-18th century, its presence on sites such as Forts George, Coteau-du-Lac and Lennox suggests that it dates into the early 19th century. Height: 125 mm; base diameter: 70 mm; estimated brimful capacity: 500 ml. 12H15W5-1. (Photo by R. Chan)

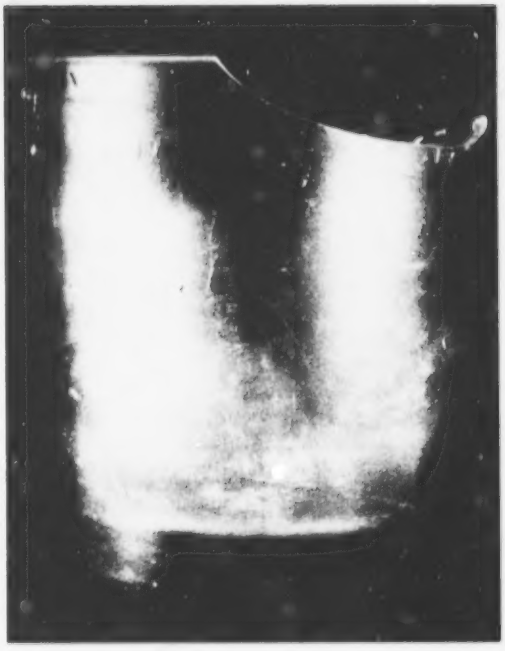


Figure 33. A plain tumbler with a rather low wide cylindrical body — a style introduced in the early 1800s which gradually replaced the taller conical forms. Height: 81 mm; base diameter: 69 mm; estimated brimful capacity: 250 ml. 6G21L1-1. (Photo by G. Lupien)

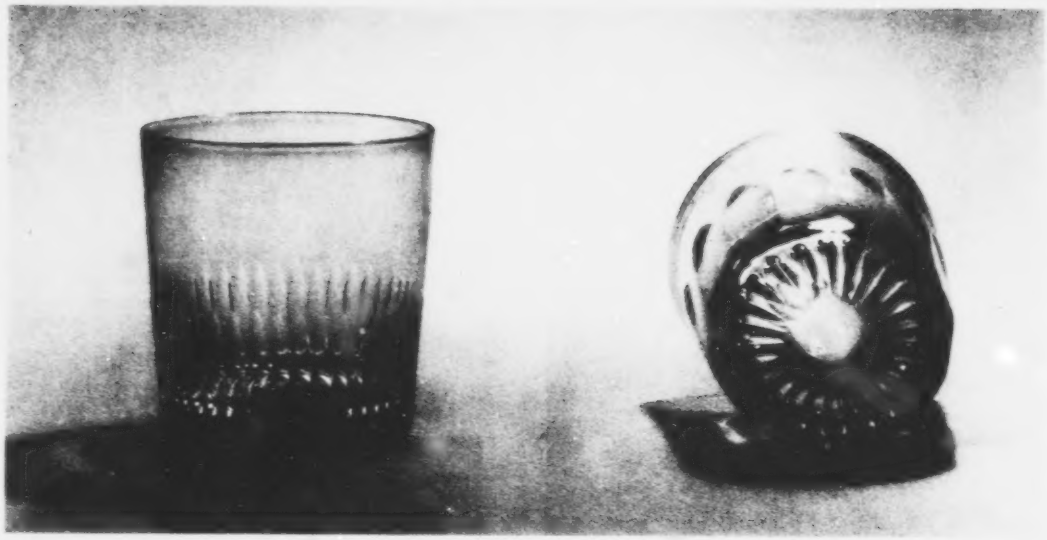


Figure 34. *(left)* Tumbler decorated by cut finger or fringe fluting. Height: 88 mm; base diameter: 69 mm. *(right)* Tumbler decorated by wide cut panels with rounded tops and by a moulded sunburst design on the base. Height: 85 mm; base diameter: 66 mm. Both of these tumblers are appropriate for 1812-14 settings. (Delomosne & Son)

Wine Glasses

Although they cost less than tumblers, wine glasses were socially and aesthetically superior to them. Both apparently were used at the same time on the table and were probably considered appropriate for different beverages. Price lists, advertisements and other documents suggest that different beverages had different styles and sizes of stemware. Dwarf wines, Spanish wines, half-pint glasses, ale and beer glasses, brandies, ciders, drams, flutes, gills, goblets, hock glasses, rummers, wines, wine and waters, clarets, champagnes and cordial and liqueur glasses were all terms used in this period.[112] It is almost impossible to determine which form was intended for which beverage because illustrated catalogues from the period are almost non-existent. Therefore, we have used the term "wine glass" to denote the various types of stemware associated with drinking.

Unlike tumblers, wine glass styles changed significantly between 1755 and 1820. During the 1740s to 1760s, several new decorative stemware types appeared: the air-twist (wormed), opaque-twist (enamelled shank), incised-twist (twisted) and facet-cut (cut shank).[113] Plainer in form, these types replaced the more elaborate knopped baluster stemware of the early 18th century. The plain drawn stem remained popular throughout the century although it became shorter and lighter during the 1770s. In general there was a marked increase in engraving and cutting around the middle of the century.

Wine glasses are the most common drinking glass found on military sites of the Seven Years' War period (Figs 35-42). Plain drawn stems occur in large numbers, followed by air-twist and then opaque-twist stems. A few examples of incised-twist stems have been recovered. Virtually no facet-cut stemware has been found in contexts earlier than the

1770s. Bowls, if decorated, are pattern moulded or occasionally engraved with floral motifs. Most of the wine glasses of the Seven Years' War period appear to be of comparable capacity although bowl shapes vary: trumpet, waisted, bell and ogee are the commonest. Stems are usually straight, often drawn from the bowl. Feet are conical with either plain or folded rims, the former more numerous than the latter, reflecting the current fashion. Pontil marks are unfinished. Foot rim diameters are large and exceed the bowl rim diameters. Vessels are tall, usually about 160 mm high.

The predominant change in style during the 1770s was the pronounced shortening of the stem (Figs 43-49). Rhinelander stressed on several orders that the wine glasses "be all short shanked or Dwarf" and in 1778 specified that the glasses were "not to exceed 4 Inches high" (100 mm).[114] He favoured wine glasses with lemon-shaped bowls but also ordered pear- and globe-shaped bowls. The plain drawn stem, considerably shortened, dominated the 1770s and 1780s. During the 1780s the conical bowl was introduced and gradually predominated. The decorative techniques used on this type of stemware included pattern-moulded ribs, engraving, diamond-cut stems and straight facet-cut stems. Up to the mid-1770s wine glasses with opaque-twist stems were still advertised[115] but seem to have disappeared by the end of the decade. The plain drawn stemware glasses seldom have polished pontil marks and often have folded foot rims, a feature revived after an absence of some 20 years.

During the 1770s a new type of stemware appeared (Figs 52-57). Called half-pint glasses, half-pint wine and water glasses, or rummers, they had capacious bowls in sharp contrast to the small bowls on wine glasses. They had short, almost vestigial stems, thick round or square-cut feet and were decorated by pattern-moulding, cutting and sometimes engraving. The rummers do not have folded feet and the pontil marks may be polished or unfinished.

The plain drawn stem and the rummer were joined by a third stemware group about 1790 (Figs 49, 50-52, 135). This group had a centrally knopped stem with bucket bowl. Variations occur in the bowl shapes, the shape of the central knop and the number of collars under the bowl. The feet of the glasses could be folded or plain and the pontil marks polished or left unfinished. Cutting was almost the only decorative technique used on this style. Numerous examples of both this group and the plain drawn stems occur on military contexts dating 1800-1820. Both styles are about the same height and the bowl and foot-rim diameters correspond closely to each other.

Documentary evidence indicates that wine glasses were purchased or owned by the half dozen or more: General de Lancey bought 19 1/2 dozen wines in 1778; Lord Clinton bought 7 dozen large wine glasses and 6 wine and water glasses in 1779; Sir Frederick Robinson was selling 7 dozen wine glasses, 7 champagne glasses and 9 large goblets (rummers) in 1816; the 1st Regiment of Foot officers' mess lost 6 dozen wine glasses in 1814 when the ship carrying their mess equipment sank off Anticosti.[116]

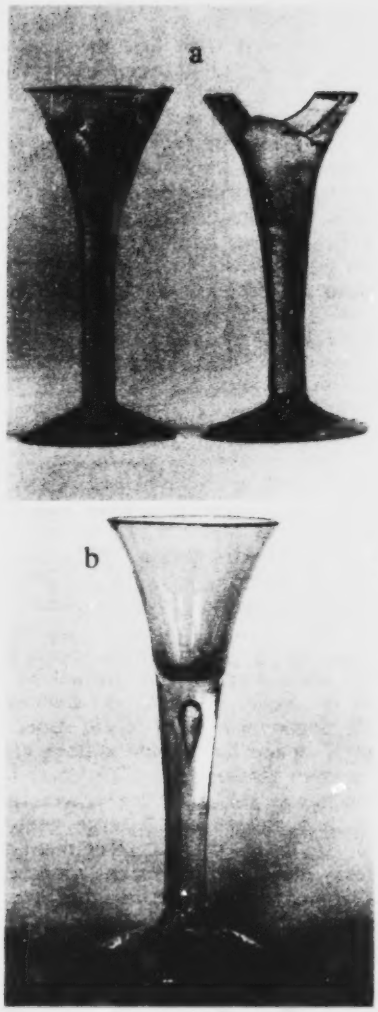


Figure 35. Plain drawn-stem wine glasses with trumpet bowls prevailed over other stemware styles during the 1750s and 1760s. Many examples have decorative tear-drop air bubbles in the stem. a) The vessel on the right has a folded foot rim. Heights *(left to right):* 165 mm, 157 mm. 16L92N6-1, 47L2D6. b) Height: 176 mm; brimful capacity: 73 ml. (Private collection, Ottawa. Photo by O. Jones)

Figure 36. This glass features an air-twist stem drawn from a waisted bowl. A single-series, multiple spiral, straight stem is the usual form of air-twist stem. Waisted and bell bowls occur frequently on plain drawn stems. Height: 173 mm. 3L6E5-1. (Photo by D. Crawford)

Figure 37. This glass has an air-twist stem drawn from a trumpet bowl; the foot rim is folded. Height: 176 mm; brimful capacity: 83 ml. (National Museum of Man, Ottawa. Photo by R. Chan)

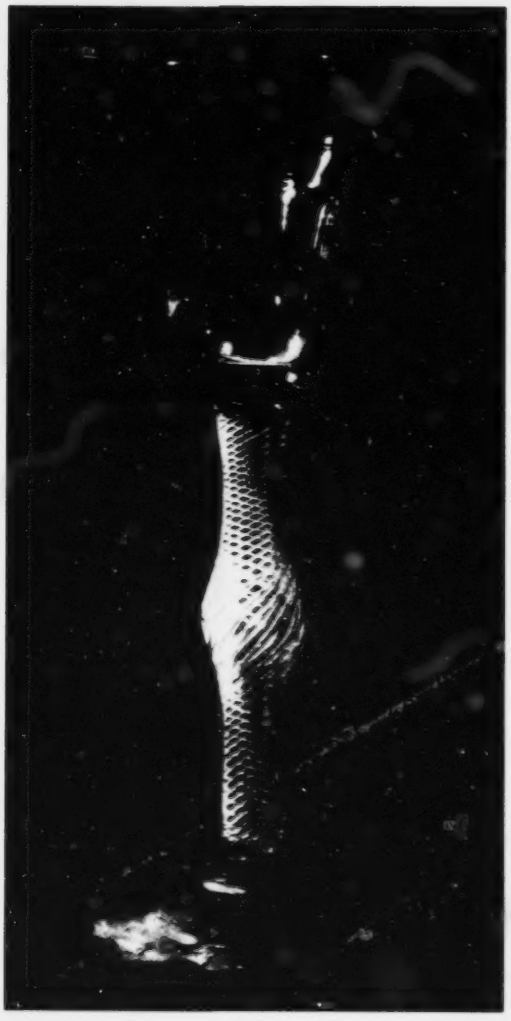


Figure 38. Saucer-topped bowls are rare, particularly on archaeological sites. One example, on a multiple spiral air-twist stem, was recovered from a 1758-68 context at Louisbourg. This vessel illustrates the bowl form and twist style, and also a central swelling knop. A similar knop was excavated at Fort Amherst. Height: 152 mm; capacity: 40 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

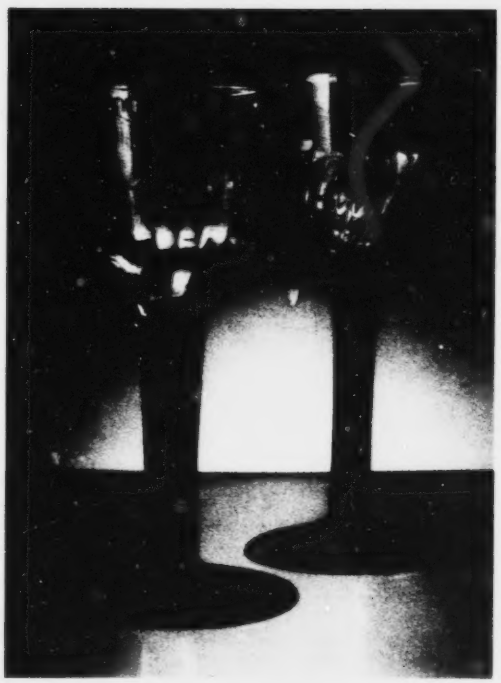


Figure 39. Ogee bowls occur commonly on opaque- and air-twist stems. Decorated examples usually have moulded ribbing on the lower part of the bowl, a technique also found on round-funnel bowls. These may be the "1/2 Rib'd Wines" referred to in a 1757 glassmaker's bill. *(left)* Height: 148 mm; capacity: 72 ml. *(right)* Height: 152 mm; capacity: 60 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

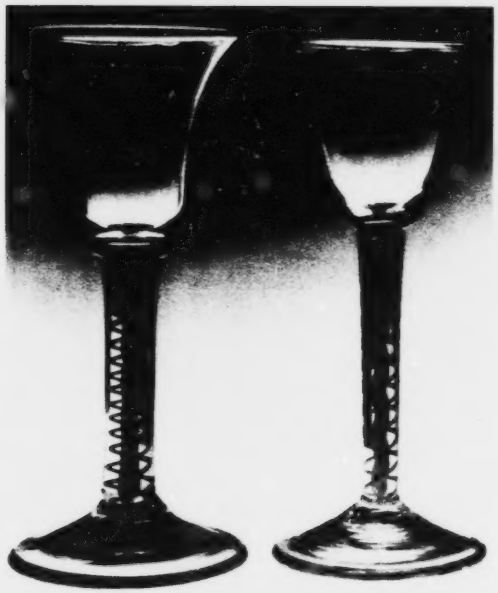


Figure 40. Wine glasses with double series opaque-twist stems and plain conical feet. The vessel on the left has a bell bowl, that on the right has a round funnel bowl. A similar round-funnel bowled glass in the Royal Ontario Museum has a single series twist and is firmly dated to the Seven Years' War period. The bowl is wheel-engraved and depicts a portrait of the future George III, with the inscription LONG LIVE GEORGE / PRINCE OF WALES /1759. Plain round-funnel bowls on opaque-twist stems have been recovered at Fort Beauséjour/Cumberland. Excavated stems decorated in this fashion are straight, with opaque white twists, reflecting the predominant style and taste of the period. Double series twists are most common. *(left)* Height: 158 mm; brimful capacity: 60 ml. *(right)* Height: 155 mm; brimful capacity: 52 ml. (National Museum of Man, Ottawa. Photo by R. Chan)

Figure 41. Bucket bowls occur rarely during the Seven Years' War period. One example each has been found with opaque-twist and air-twist stems from British military contexts at Louisbourg. This glass, dated ca. 1760, has an engraved bowl, double series opaque-twist stem and plain conical foot. Inscriptions wishing or celebrating the success of naval ships and privateers were popular during this war and later wars, although none have been found in military contexts. Height: 157 mm. (The Toledo Museum of Art, Toledo, Ohio.

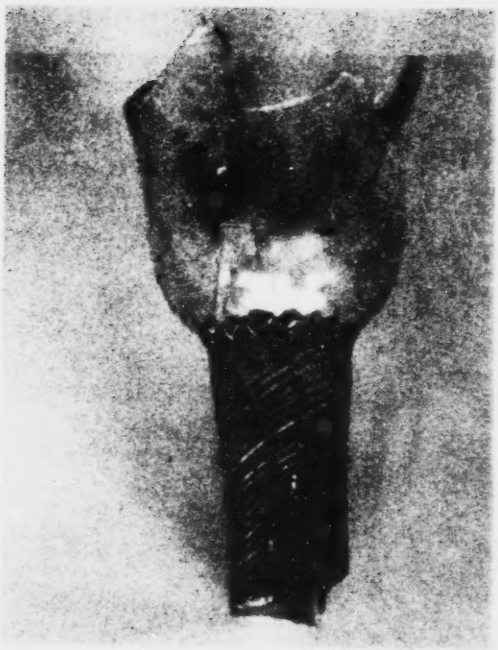


Figure 42. Incised-twist stems were made between ca. 1750-65 but not in any great quantity. The only known examples from our sites were recovered from a ca. 1758-74 British military occupation context at the Fortress of Louisbourg. Five in number, two have bell-shaped bowls and two, possibly three, have round-funnel bowls decorated with pattern-moulded diamonds above vertical ribbing. The rarity of incised twist glasses and the multiple occurrence in one context suggest a set. 3L1B3; 3L1B3-3. (Photo by A. Smith)

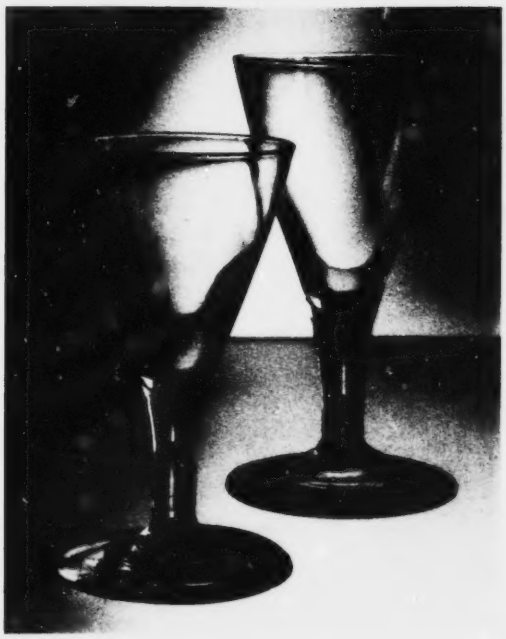


Figure 43. Innumerable examples of plain drawn-stem glasses with conical bowls have been recovered from military sites in Canada. This short style with the conical foot began to appear in the late years of the American Revolution. Both glasses have unfinished pontil marks and the one on the right has a folded foot rim. *(left)* Height: 122 mm; capacity: 78 ml. *(right)* Height: 143 mm; capacity 127 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Figure 44. A variant of the drawn stem style in which the bowl is globe-shaped rather than conical. The swelling in the base of the bowl appears occasionally on wine glasses of the early 19th century. This example comes from the same context as the 13th Regiment of Foot glasses (Fig. 135) although the form itself dates back to the revolutionary war period. Height: 92 mm. 5G35J4-9. (Drawing by D. Ford)

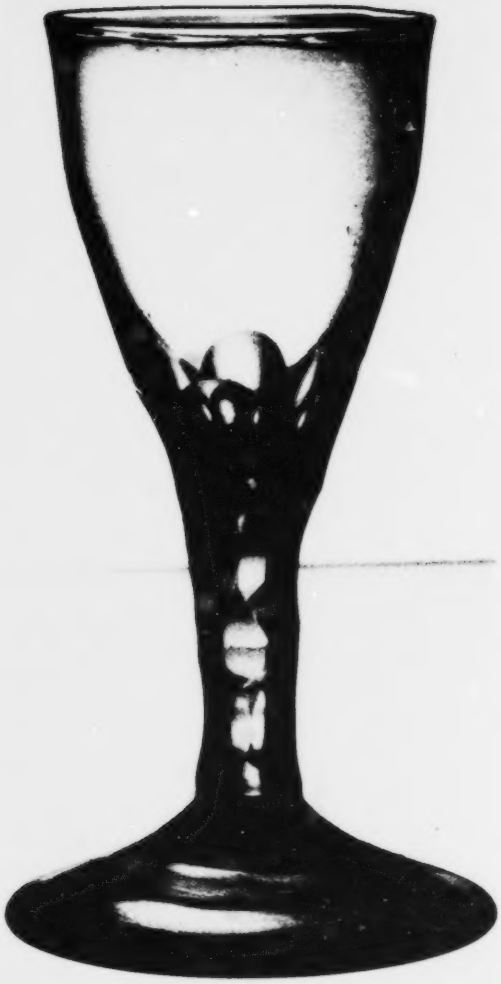


Figure 45. A wine glass with bowl shape and facet-cut stem characteristic of the 1770s and 1780s. A glass cutter in Philadelphia in 1773 offered "stems cut in diamonds at 2/6 per dozen." This style of cutting is rare archaeologically. Height: 116 mm; capacity: 68 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Figure 46. A flute-shaped glass decorated with cut facets on the stem and a cut border motif found on several fragments from Artillery Park, Quebec. Stemware with longer and narrower bowls than the standard wine glass are generally considered to be for ale or champagne. They have been found occasionally on military sites. Height: 195 mm. (Delomosne & Son)

Figure 47. The plain drawn-stem is sometimes found decorated by long vertical cut flutes proceeding up the stem and terminating on the lower bowl. This is more an 18th century concept but several examples from Fort George and Fort Lennox obviously date to the early 19th century. This cutting technique was also used on examples with globe-shaped bowls (Fig. 44). Engraving is uncommon on glassware from military sites, particularly after 1800 but designs such as this could be representative of the "cut and flower'd glass ware" being sold by Major-General Balfour in 1812. Height: 119 mm; capacity: 50 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

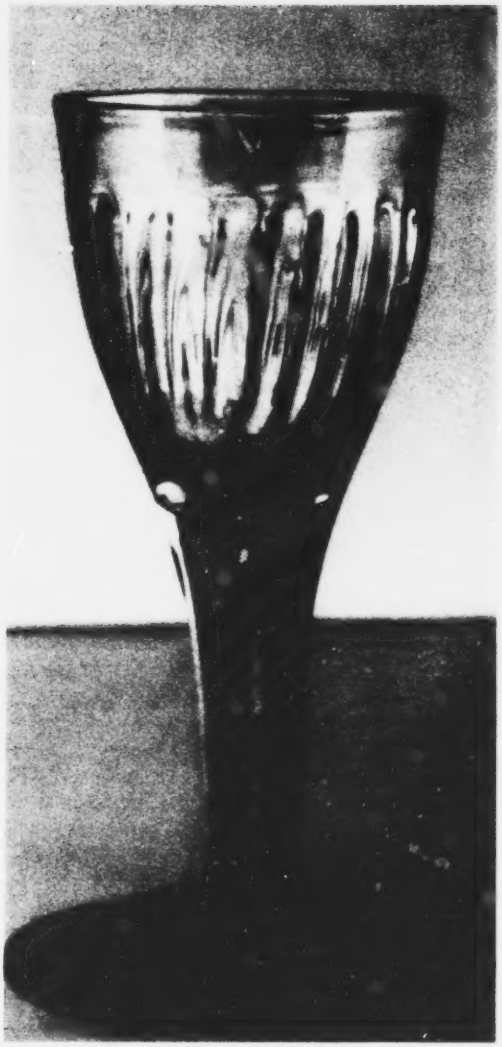


Figure 48. The glass is decorated by pattern-moulded ribs on the lemon-shaped bowl, a not uncommon decorative technique for glasses of the last half of the 18th century. The overall configuration tends towards the American revolutionary war period. Height: 115 mm; capacity: 52 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Figure 49. The hops and barley motif engraved on these examples suggests their use as ale glasses. However, the shapes of the bowls and the comparatively short stems are also considered to have been suitable for champagne. Glasses described in Brock's inventory as "long wine glasses" and in Robinson's sale as "champagne glasses" may have been of this type. The short stem in the plain drawn style and the centrally knopped style are both compatible with the War of 1812-14 period. Occasionally examples with these narrow bowls have been recovered archaeologically. *(left)* Height: 128 mm; capacity: 103 ml. *(right)* Height: 150 mm; capacity: 75 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

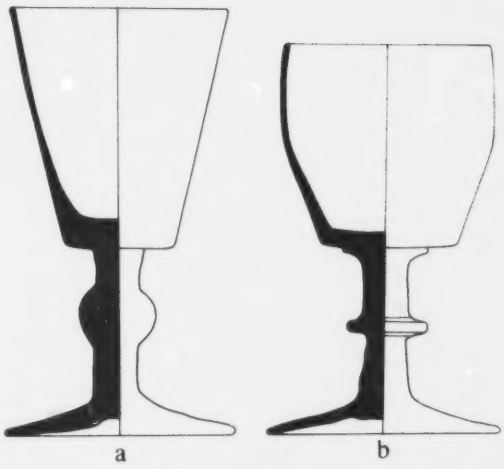


Figure 50. A major style of wine glass introduced in the late 18th century has a centrally knopped stem with a bladed (Fig. 135), ball-shaped (a) or annular (b) knop. The bowls are generally bucket-shaped but globe and in-curved bucket shapes are also known. Examples dating after ca. 1800 may also have one to three collars under the bowl. a) Height: 113 mm; brimful capacity: 75 ml. b) Height: 85 mm. 12H15D3-9; 5G35J5-30. (Drawings by D. Kappler)

Figure 51. Coloured glass is rare from archaeological contexts; however, occasionally fragments of green and blue glass have been recovered, including a green stemware foot fragment from Fort Coteau-du-Lac. This example, of a deep emerald green, is a variation of the centrally knopped stem. The "green glasses" owned by Brock at the time of his death may have been of this type. Height: 132 mm; brimful capacity: 110 ml. (National Museum of Man, Ottawa. Photo by R. Chan)

Figure 52. Popular with the military, the centrally knopped stem with bucket bowl occurs in both rummer *(left)* and wine *(right)* glass sizes. Cut panels were the commonest method of decoration for this style. *(left)* Height: 141 mm; brimful capacity: 330 ml. *(right)* Height: 95 mm; brimful capacity: 46 ml. (National Museum of Man, Ottawa. Photo by R. Chan)

Figure 53. Introduced about 1780, this style of rummer resembles examples recovered at Forts Beauséjour/Cumberland, Coteau-du-Lac, Lennox and George. Note the single collar under the bowl and swelling at the stem/foot junction. This unusually large example bears an engraved date of 1805. Height: 313 mm. (Salford Museums & Art Galleries)

Figure 54. This drawing is based on sketches in the Rhinelander letter book of "Com[mon]: plain claret glasses very short shank" and "large claret glasses — very short stem — plain". It resembles some of the rummer forms. (Drawing by D. Kappler)

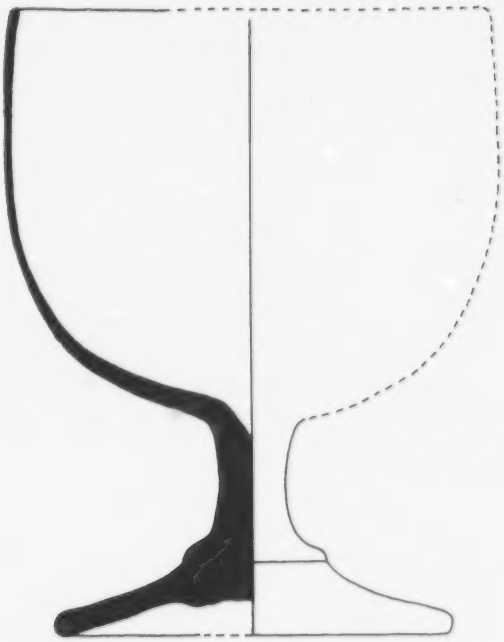


Figure 55. A rummer with a rather thick foot and a large rounded bowl which is related in style to Figure 53. Although its archaeological context suggests an 1820s date, the style is more generally attributed to the last quarter of the 18th century. Height: 135 mm. 9G32J2-159. (Drawing by J. Moussette)

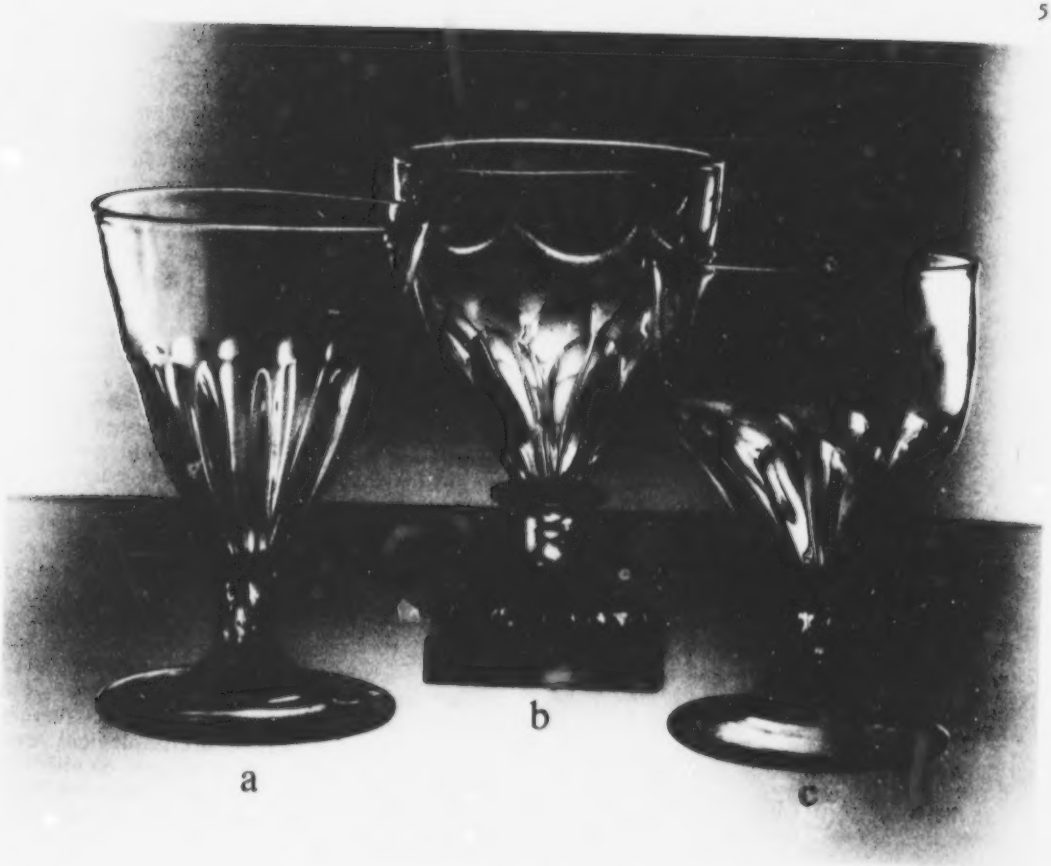


Figure 56. Rummers and wine glasses decorated by pattern-moulded flutes have been found on several military sites such as Forts Coteau-du-Lac, George and Signal Hill; (a) and (c) have drawn stems, the pattern-moulded design appearing as ribs on the stem; (b) has a type of foot known as a "lemon-squeezer" foot because of the ribbed design on the under surface. Although rare in archaeological contexts, this foot was relatively popular for rummers and salts from 1780 to ca. 1820. The foot was made by pressing the glass between a pair of hand-held pincers. It was generally over-cut on many of the surfaces to restore brilliance to the glass. In 1780 Rhinelander ordered large claret glasses and half-pint glasses with cut square feet from his suppliers in Bristol. a) Height: 120 mm; capacity: 130 ml. b) Height: 130 mm; capacity: 170 ml. c) Height: 112 mm; capacity: 150 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Figure 57. A rummer similar in date and style but not proportions to the centrally knopped wine glasses – the bowl is tall, the stem short and the foot thick and wide. It is decorated by cut panels, two horizontal lines and thin sloped blazes. The nine large cut goblets being sold by Sir Frederick Robinson probably resembled this example from the Dauphine Barracks in Quebec City. These goblets have one to three collars under the bowl. Height: 134 mm; capacity: 280 ml. 18G1A53-2. (Photo by R. Chan)

Firing Glasses

Firing glasses have a characteristic thick, flat, heavy foot, a short thick drawn stem and usually a plain trumpet-shaped bowl (Figs 58, 59). They seem to be most common during the Seven Years' War period and persist into the American Revolution period. Later examples are rare and tend to have longer, slimmer stems (Fig. 60).

Firing glasses have a reputation as toasting glasses, the name apparently derived from the sound made when the glasses were rapped on the table, although neither Knox nor Dyott nor Landmann mention this practice. The term firing glass does not seem to have been used in period advertising. As many glasses of this form were engraved with masonic emblems, the terms mason and freemason glasses are thought to refer to this kind of glass. Freemason glasses and engraved freemason glasses were advertised in Boston, New York and Quebec in the 1760s and 1770s.[117] Thomas Hancock of Boston shipped six dozen mason glasses to Fort Cumberland in January 1758.[118] Frederick Rhinelander ordered ten dozen freemason glasses in the late 1770s[119] but there is no indication that they were bought specifically for the military. Nevertheless, there is ample archaeological evidence for the use of firing glasses on military sites. They may have been connected with freemasonry which was actively practised by some officers.[120]

Punch Glasses and Bowls

Although punch was a popular drink, there does not seem to have been a specific form of drinking glass associated with it (Figs 3, 137) until ca. 1770 when newspaper advertisements begin mentioning punch glasses.[121] These may have been handled cups which occur rarely on archaeological sites (Figs 61, 62). There is no archaeological evidence for the use of glass punch bowls by the military although they were available (Fig. 63).

Figure 58. Plain firing glass with typical trumpet bowl. Height: 92.5 mm; estimated brimful capacity: 62 ml. 17L26E5-2. (Photo by A. Smith)

Figure 59. Firing glass decorated by an air bubble in the stem. Height: 106 mm; capacity: 68 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

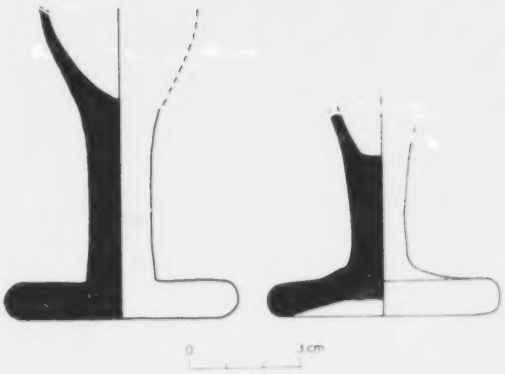


Figure 60. These glasses, with their heavy feet and tall stems, are descendents of the firing glass. *(left)* Dates to the revolutionary war period; *(right)* dates to the War of 1812-14 period. 2E23J3-34; 5G35J5-31. (Drawings by J. Moussette and D. Kappler)

Figure 61. Handled tumbler probably intended for punch, similar to an example from Fort Beauséjour/Cumberland. The blue glass rim has no military prototypes. Height: 82 mm; brimful capacity: 150 ml. (Private collection, Ottawa. Photo by O. Jones)

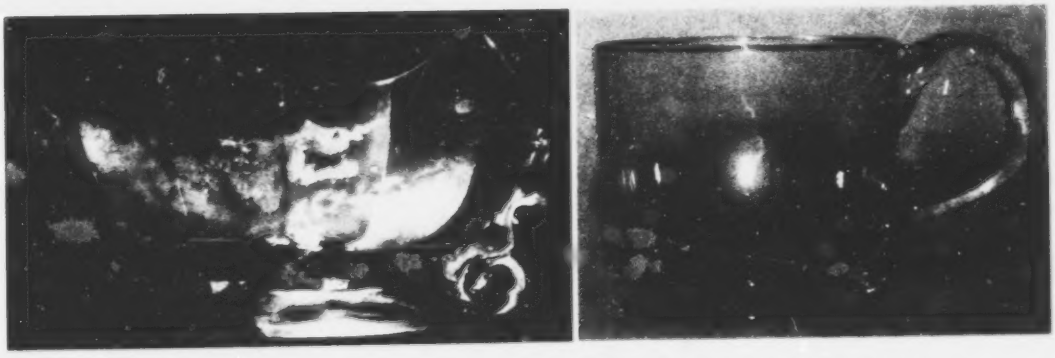


Figure 62. Cups such as these may have been used for punch or for desserts like custards. *(left)* Cup with cut panels and applied foot and handle from Artillery Park, Quebec City and dating from ca. 1800-1820. 18G2B3-2. (Photo by G. Lupien; RA-1787B.) *(right)* A similar but complete cup with undecorated body. (Delomosne & Son)

Figure 63. This small bowl, suitable for punch, has descended through the Blaiklock family. Captain Blaiklock came to Canada from England with General Wolfe and served in the garrison at Quebec City. The bowl is engraved with Jacobite emblems and the year 1766. It has a thickened rim, an applied foot ring and a polished pontil mark. Height: 85 mm; rim diameter: 169 mm; brimful capacity: 1105 ml. (National Museum of Man, Ottawa. Gift of Mr. R. Barry Tackaberry, Ottawa, Ontario. Photo by R. Chan)

Wine Glass Coolers and Finger Glasses

Wine glass coolers and finger glasses apparently were used for three purposes, all of them involving water. Wine glasses were upended in them to be rinsed or "cooled" (Fig. 64), fingers were cleaned in them and the mouth could be rinsed out with them.

> After the sweets, you are given water in small bowls of very clean glass in order to rinse out your mouth - a custom which strikes me as extremely unfortunate. The more fashionable folk do not rinse out their mouths, but that seems to me even worse; for, if you use the water to wash your hands, it becomes dirty and quite disgusting.[122]

Two styles were common: a plain bowl and a version with two lips (Figs 65, 66). It is not clear whether there is any difference in usage between the two styles.

They were available at least as early as 1770.[123] Rhinelander had "wash hand basins or finger glasses" in blue, purple and colourless glass and also on some occasions with matching plates.[124] They were still in use in the 1860s as a photograph of a table setting at

Belle Vue House, Halifax, shows one of these bowls with a glass upended in it placed at each setting.[125] Several examples of the plain bowl style, some in blue glass, have been found on military sites in Canada. Major-General Brock had 40 blue finger glasses and 20 wine coolers at the time of his death and Sir Frederick Robinson was selling a half dozen wine coolers and 23 blue finger glasses in 1816.[126]

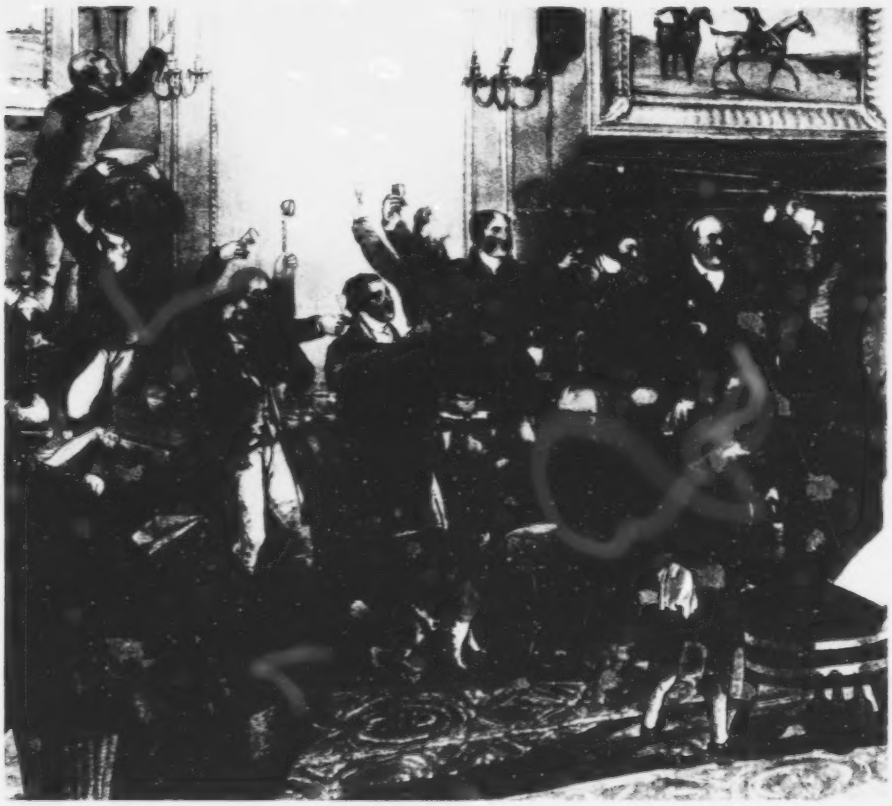


Figure 64. Wine glass coolers or finger glasses, several styles of decanters resting on stands, tumblers and wine glasses are all visible on this table. (*Fox Hunting: The Toast*, detail, H. Alken, London, 1818. Private collection, Ottawa. Photo by R. Chan)

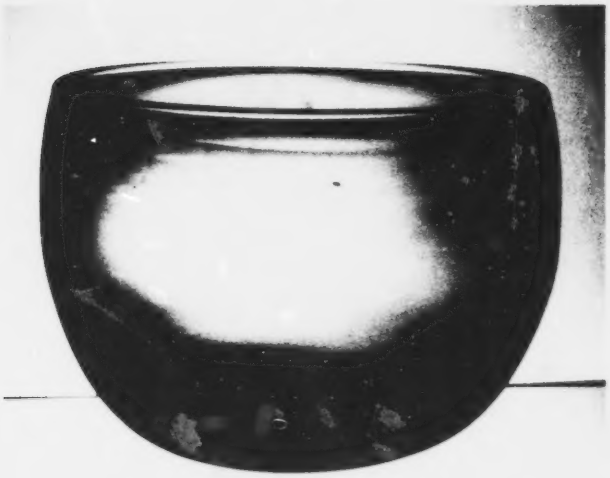


Figure 65. A plain hemispherical bowl similar to a colourless example found at Fort Lennox in an 1813-15 context (Fig. 135). An example in blue glass from Fort George has slightly straighter sides. Height: 88 mm; rim diameter: 118 mm; estimated capacity to 7 mm below rim: 680 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

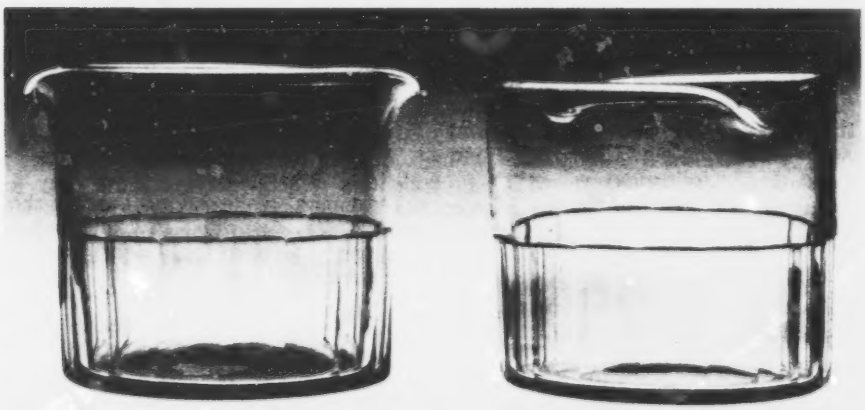


Figure 66. A pair of lipped coolers or finger glasses decorated with cut flat-topped panels. No archaeological examples of the lipped version have been identified. Height: 98 mm; rim diameter: 105 mm; capacity to base of lips: 529 ml. (National Museum of Man, Ottawa. Photo by R. Chan)

EATING

> My weekly ration consisted of four pounds of salted pork, three pints of dried peas, six ounces of butter, six ounces of rice, and seven pounds of flour; the pork and butter were as rancid as might be expected, from having been salted about fifteen to twenty years. It will not be difficult to believe that with such materials it was no easy matter to make any great variety betwixt the dinner served on one day from that produced on the next; it was, therefore, reduced to pork and pea-soup on one day, and pea-soup and pork on the day following.[1]

Provisions provided by the king, but paid for by men and officers alike, included items such as flour, bread, peas, rice, butter, pork and beef, both often salted.[2] The amounts required were enormous. Bouquet estimated that 100 barrels of pork, 100 000 weight of flour, 10 000 pounds of rice, 18 000 pounds of butter and 8 000 pounds of cheese were needed to feed 2160 men for 30 days for the expedition against Fort Duquesne.[3] Knox mentioned in the winter of 1759 that they frequently dined on nothing but the king's provisions, but this was because they were saving foodstuffs for a St. Patrick's day feast. The dinner, for 54 people, was hosted by the 43rd Regiment and was held at a sutling house in Annapolis Royal. They drank lemon punch, and red and white wine, were entertained by fifers and drummers and ate the following:

	£	s.	d.
To salt-fish, parsnips, potatoes, &c	0	18	6
To two buttocks of beef, 50 1/2 lb. cabbage, roots &c	1	12	6
To a leg of mutton, 7 lb. roots, &c	0	9	6
To a ham, 11 lb. a turkey, cabbage, &c.	0	18	6
To another ham, 10 lb. four fowls, cabbage, &c.	1	2	10
To two surloins of beef, 54 1/2 lb. salad, &c.	1	12	10
To a hind quarter of veal, 10 1/2 lb. fore quarter of ditto in a pie, 10 1/2 lb.	1	6	6
To mutton in a pie, 10 1/2 lb. 9s. 6d. a turkey and sauce, 11s. 6d.	1	1	0
To two apple pies, 10s. to two puddings, 6s. 6d.	0	16	6
Cheese 3s. soft bread and beer 12s.	0	15	0[4]

The king's provisions were supplemented in Canada by hunting, fishing, gardening and gathering. Fresh vegetables were particularly sought to combat scurvy. At every opportunity and depending on the size of one's purse, the monotonous diet was enlivened in every way possible. Officers considered themselves deprived if they had to subsist on the king's provisions.

> I dined at the officers' mess. At my first appearance there, we were nine sharp-set young fellows. A small square lump of highly-salted beef, a fowl (perhaps two), a suet-dumpling, and two dishes of potatoes, were both dinner and dessert. I was astonished. This was followed by a poor Sicilian wine. It appeared that contrary winds had retarded their usual supplies.[5]

Ship's captains and local merchants were major suppliers of personal provisions:

> ...as every vessel is productive of some variety, the Masters of them are sure of meeting with a very hospitable reception from the Officers; we generally find them plain honest men and fair dealers, for they always, whether freighted on the Government's account or otherwise, bring some articles with them that they know will be acceptable, and, being punctually paid, they come as often as they can.[6]

Landmann, while taking part in the blockade at Cadiz, described the kinds of goods considered suitable for British army and navy personnel.

> I went on board the nearest of them, and purchased some pickles and sauces, a ham, and half-a-dozen of tooth brushes.[7]
>
> The goods destined for the military and navy in the fleet were chiefly Hessian boots and shoes, gentlemen's gloves, blue worsted elastic pantaloons, India handkerchiefs, a few cocked hats, and some fine pomatums, perfumes, combs, brushes of all sorts, blacking in great profusion....Hams,

Figure 67. Detail from George Cruikshank's "Fitting Out" from *The Progress of the Midshipman* originally published in 1821. It shows what a family considered appropriate for a young man going to sea. Documentary evidence suggests that army officers would have had similar types of goods. (The Astrolabe, Ottawa. Photo by R. Chan)

tongues, rounds of beef put into pickle on departure, and fresh butter in double casks, with brine between the two — potted meats, shrimps, cheese, porter, port-wine, pickled salmon, and plenty of potatoes — grocery of every description.[8]

Of the wide range of utensils needed for the storage, preparation and serving of food, most were made of wood, metal or ceramic. The role of glass was limited to storage and serving vessels for condiments, serving vessels for desserts and a few miscellaneous serving pieces such as egg cups and bowls. Unless otherwise stated all of the examples illustrated are of British manufacture.

Condiments

Commercially bottled condiments included mustard, pickled walnuts, gherkins, cauliflowers, onions, capiscums, French beans, piccalilli, anchovies, olives, capers, mangoes, essence of anchovies, mushroom and walnut ketchup, lemon pickle, olive and salad oil, vinegar, India soy, and Camp, cherokee, Quin and Harvey sauces.[9] Unfortunately the shape and size of the bottles and jars used for most of these products are not known. Some would have been glass, others ceramic.

Glass containers larger than a half pint were, for reasons of tradition and legislation, more likely to be in dark green glass than in colourless or light green glass. Solid or thick products were put in wide-mouthed containers so that the contents could be extracted. Liquids would be put in narrow-mouthed containers (bottles). As most condiments were generally preserved in some way they did not require air-tight covers. Corks, pitch, wax, leather, bladders and treated paper could all be used singly or in combination as closures.[10]

Salt

Salt was used as a preservative for meats and fish and in pickling. It was also widely used as a condiment. Sold in bags, sacks and casks,[11] it does not appear to have been sold in glass containers at this time. The only glass evidence for the extensive use of salt by the military are salts used on the table as serving vessels (Figs 78-87).

Mustard

Mustard can be divided into two types, a wet, prepared type consisting of vinegar and other spices or a dry type which is mixed with water or vinegar shortly before serving. The latter type was preferred by the English.

> ...being mix'd with hot or cold water, in a Minute's Time it makes the strongest Mustard ever eat, not in the least Bitter, yet of a delicate and delightful Flavour, and gives a most surprizing grateful Taste to Beef, Pork, Lamb, Fish, Sallad, or other Sauces.[12]

Mrs. Simcoe, on her trip to Canada in 1791, found that her seasickness was much alleviated by eating salt beef covered in mustard.[13]

The best known of the powdered mustards was Durham mustard, reputed to have been developed in the 1720s by a Mrs. Clements of Durham. A second type, favoured by the British military, was London mustard, which seems to have been developed about 1800.[14] In the second half of the 18th century powdered mustard was sold in bottles of quarter-pound, pint, pound or 14-ounce sizes.[15] The shape of these bottles may have been similar to those in Figure 69. With the introduction of London mustard, a new style of bottle holding about 2 ounces of mustard also appeared (Fig. 70) but dry mustard continued to be marketed in quantities ranging from a quarter pound to 8 pounds.[16] Bouquet, at the time of his death in 1765, had six bottles of mustard and Brock had one bottle of Durham mustard. Sergeant Jones, quartermaster at Amherstburg, bought 16 bottles of mustard between February and July of 1806; Lieutenant Saumarez, before embarking for England in 1785, bought 3 pounds of mustard.[17] Specialized mustard glasses were used singly or in cruet sets when mustard was served at the table (Fig. 93).

Pickles

Pickles included a variety of products such as anchovies, olives, capers, French beans, gherkins, mangoes, walnuts and mushrooms, and were bottled commercially and in the home.

> Always use stone jars for all sorts of pickles that require hot pickle to them: the first charge is the least; for these not only last longer, but keep the pickle better; for vinegar and salt will penetrate through all earthen vessels; stone and glass are the only things to keep pickles in. Be sure never to put your hands in to take pickles out, it will soon spoil it; the best method is, to every pot tie a wooden spoon, full of little holes, to take the pickles out with.[18]

Ceramic or glass containers for pickles were

called pickle bottles, pots and "Jars for pickles, or tie-over rounds."[19] The glass bottles or jars came in sizes from half pint to a gallon. "Olives, capers, India soy, girkins, walnuts and ketchup in quart, pint and half-pint bottles" were advertised in Halifax in 1780.[20] Another advertisement in the same year suggests that cases of assorted pickles were available: "PICKLES IN CASES, Six Bottles each, Containing Anchovies, Capers, Mangoes, French Olives, Walnuts and Girkins."[21] The type of bottle varied depending on where the pickles were bottled. In Britain or Canada, wide-mouthed dark green glass bottles (Figs 69, 71-73, 75-76) or tie-over rounds (Fig. 67) would have been used. Mediterranean products such as anchovies, olives and capers could have been put in French *flacons* (Fig. 68) if bottled in that region. The tie-over rounds from the 1794 and 1803 glass price lists would have had cylindrical bodies and flanged finishes. They were probably made in light green glass, about a half-pint size, and may not have been used as commercial packages but for home pickling.

Pickles were used as seasonings and as condiments at the table. Based on illustrated catalogues from the 1830s and 1840s, serving vessels for pickles were covered wide-mouthed jars which could be used separately or in stands (Fig. 91), although Rhinelander ordered "small pickle plates, long" in 1781.[22] Military references to the use of pickles and other preserves are scattered. The sale of Brigadier-General Bouquet's effects in Pensacola in 1765 included 6 bottles of anchovies, 5 bottles of capers, 2 bottles of mangoes, 11 bottles of various pickles, 2 jars of tamarinds and 1 bottle of kyan pepper. Among the goods Lieutenant Saumarez bought before embarking for England in early August 1785 were one keg of anchovies at 10s. and "pickles and pot" at 10/6.[23] Major-General Brock's effects included five bottles of West India preserves, three bottles of essence of anchovy, two bottles of ketchup, two bottles of Quin's sauce, one large square bottle of anchovies, one bottle of French olives, one bottle of pickled mushrooms (all of which were probably packed in glass), 29 pounds of preserved cranberries in two large jars, 14 pounds of blue plums in a brown jar, 20 pounds of cranberries in a brown jar, 10 pounds of pickles in a jar and preserved quinces in a jar (all of which were probably packaged in ceramic). Lieutenant-Colonel Harvey was selling two bottles of French beans in 1815.[24]

Anchovies are a small fish from the Mediterranean much like sprats and sardines, which were often sold as anchovies. "The common way of eating Anchovies, is with oil, vinegar, &c. or they are made into a sauce, by mincing them with pepper, &c."[25] Prepared by pickling or salting, anchovies were often sold in bottles (Fig. 71).

Olives Their use is uncertain but Mrs. Beeton mentioned in 1860: "...but in England, olives are usually only introduced by way of dessert, to destroy the taste of the viands which have been previously eaten, that the flavour of the wine may be the better enjoyed."[26] Advertisements in Quebec and Halifax newspapers mention French and Spanish olives being sold in jars, bottles, in bottles by the case, and kegs. In Halifax a Captain Alex McDonald bought four bottles of olives at 3s. each in one month in 1778.[27]

Capers are the buds of the caper shrub preserved in vinegar and are used as pickle in sauces "to excite appetite and to assist digestion."[28] Like olives they came in bottles and kegs. "Excellent capers in quart bottles at 2/6 each" were advertised in Quebec in 1784.[29] In 1780 the New York merchants Nicoll and Taylor sent four bottles at 12s. each to the Gun Room Mess on the *Raleigh*.[30]

West India preserves An 1816 advertisement from the *Montreal Herald* lists a supply of West India sweetmeats, including tamarinds, preserved ginger, pineapple jam, preserved green sweetmeats, current jelly, gooseberry and raspberry jam "richly preserved in Stone Pots," and West Indian mixed pickles.[31] Brock's five bottles of West India preserves may have been sweetmeats or pickles.

Commercial Sauces

These generally had vinegar bases and were flavoured with various strong seasonings. Used as flavourings in the kitchen, they were also served at the table as condiments, usually in cruets. Because they were thin they would have been packaged in narrow-mouthed containers. Quart, pint and half-pint bottles were

used, probably of dark green glass such as that in Figure 77 or perhaps the standard English "wine" bottle (Figs 5-7). Pint bottles seem to have been the favoured size.

Essence of anchovy was a sauce whose chief ingredient was salted anchovies or sprats.[32]

Ketchup was a thin sauce made in a variety of flavours, primarily mushroom and walnut. The 8th Regiment officers' mess, while stationed at Detroit, ordered three bottles of fine ketchup for 15s. from a merchant in Montreal.[33]

India soy was a thick dark sauce imported from China or Japan. The bottle of India soy ordered by the 8th Regiment mess cost 10s. and was described as "square."[34]

Cayenne (kyan, cayan) was a powdered pepper which, when steeped in vinegar, formed a hot sauce. The sauce may or may not have been a commercial product although the existence of cruets, which are marked cayenne and have pouring lips, suggests that the sauce was popular. However, we have found no reference to it in the period literature. The powdered cayenne appears in advertisements with other spices and may have been sold in bottles, perhaps resembling those in Figure 113 *(right)* or in Figure 74. Early 19th century American advertisements and later glasshouse lists mention cayenne and mustard bottles together, suggesting that they were of similar size and that the cayenne bottle may have become a specialized form.[35]

Quin's sauce (also Queen's) was made of walnut pickle, anchovies, shallots, pepper and other spices, and was used for fish. It appears to have become known by name after 1767 as it does not appear in Mrs. Glasse's *Art of Cookery* published that year.[36] It began to appear in Canadian advertisements in 1783.

Vinegar

Vinegar is dilute acetic acid obtained from fermentation whose flavour varies according to the base used — wine, malt, sugar or wood. Its manufacture is most suited to large-scale operations. At the consumer level vinegar was sold in smaller quantities, generally in the beer gallon system.[37] Vinegar is used in pickling fruits and vegetables, preserving meat and fish and as a condiment at the table, particularly for dressing salads. In this capacity it acts as a tonic and stomachic, particularly with fat or salt provisions,[38] the type of food so prevalent in military life. It also has some use in medicine as an antiscorbutic and for internal and external use. Bouquet had two kegs at the time of his death. In Philadelphia in 1757 the Royal American Regiment was supplied with "a reasonable Proportion of Wood, Candles, Small Beer, Pepper Salt & Vinegar." Sergeant Jones (quartermaster) ordered, on a monthly or half-monthly basis, 1 quart, half gallon, gallon, or 3 gallons of vinegar.[39] Considering these sizes, vinegar was probably sold in dark green glass "wine" bottles, probably in the beer style (Figs 6a, b, 7a). It was served at the table in cruets, singly, in conjunction with oil, or in stands with other sauces and condiments.

Oil

Advertisements in newspapers mention olive and/or Florence oil and salad oils in jars, flasks, bottles, jugs, quart and pint bottles and chests (containing bottles?).[40] The glass containers were most likely the flasks, and the pint and quart bottles. Flasks of Florence oil appear so frequently in references that we think there was a recognized container style for this article. We suspect the container was probably not of English manufacture. The pint and quart bottles may have been one of the liquor bottle styles used when oil was commercially bottled from bulk containers in England or Canada. Both oil and vinegar were used on salads and were presented at the table in cruets (Fig. 88). Greens were considered very important to the diet, both for taste and for health. Knox commented that dandelion leaves "make a good salad, and are equal to endives; or, if boiled, eat as well as spinage; this may be supposed to be highly acceptable to men who have been strangers to every kind of vegetable for several months past".[41] The Boston merchant Hancock sent six cases of Florence oil to Fort Cumberland in January 1758. The 8th Regiment mess ordered a case of Florence oil in 1783 and the gun room mess on the ship *Raleigh* bought four flasks of Florence oil in 1780.[42]

Figure 68. *Flacons*, containers made in France of a characteristic blue-green seed-bubbled glass, occur commonly in British military contexts of the 1750s and 1760s. They are extremely rare in later contexts. The most comon type (e) has a square body and narrow tubular neck and was used for oil and probably other liquids. Wide-mouthed *flacons*, particularly (b), (c) and (f), would have been used for pickles and preserves such as anchovies, olives, capers and brandied fruits. (Fortress of Louisbourg. Photo by V. McComber)

Figure 69. Dark green flat octagonal bottles have two long sides and six short sides of equal length. The wide-mouthed, short-necked version is most common and could have contained dry mustard or other condiments. In the modern literature, this style is associated with snuff but the numbers recovered from sites, the size, the dark colour and the paucity of other wide-mouthed containers suggest a multi-purpose use. These bottles seem to be most widely used in the second half of the 18th century, but dating is uncertain as the finishes do not appear to correspond to the changing "wine" bottle finish. *(left to right)* Heights: 169 mm, 160 mm, 155 mm; base dimensions: 75 x 49 mm, 82 x 60 mm, 84 x 56 mm; *(far left)* estimated capacity: 355 ml. 2L12H8-5, 17L5A2-18, 17L27E5. (Photo by A. Smith)

Figure 70. Numerous small square bottles in light green or colourless lead glass with flat or concave chamfered corners, wide mouths with folded-in lips and bodies blown in a two-piece mould have been found on military sites in Canada dating after ca. 1800. Many examples appear to have no embossing. Others are embossed LONDON, LONDON/MUSTARD, HY WHEELER/LIVERPOOL and DURHAM/MUSTARD with LONDON being the most common. Height: 135 mm; base dimensions: 41 x 41 mm; capacity: 120 ml (approx. 2 ounces dry mustard). 18G12A1-3. (Photo by R. Chan)

Figure 71. A few examples of this type of bottle were recovered at the Fortress of Louisbourg and Fort Beauséjour/Cumberland, but the body resembles the square case bottle (Figs 12, 13) and unless the characteristic finish is found this type is not recognizable. An advertisement from Boston in 1764 listed "Square Quart Pickle Bottles." The 1781-82 day book of a bottle-glass factory near Newcastle upon Tyne mentioned making "quart squares anchovie mouth," "quart squares walnut mouth," and "quart squares wallnut, anchovie and capers." This type probably was used for certain types of pickles. Height: 244 mm; capacity: 1500 ml. (The Corning Museum of Glass, Corning, New York)

Figure 72. Occasionally bottles resembling cylindrical "wine" bottles but having wide mouths, "wine"-bottle finishes and short or long necks have been recovered from 18th and early 19th century military sites in North America. Dating is based on the shape of the lip and string rim (Figs 8-10). This form was suitable for pickles or thick sauces. A 1762 advertisement listed "Quart and Pint Bottles with large Mouths for Pickles, preserv'd Fruit, etc." along with standard "wine" bottles, suggesting that the bottles differed only in the width of the mouth. This bottle bears a seal marked "W/Wrathen/1776." Height: 220 mm; brimful capacity: 1215 ml. (Yorkshire Museum, York. Photo by O. Jones)

Figure 73. Two cylindrical bottles with wide mouths and very short necks, a style probably used for pickles. These examples were recovered from a 1770-80 context at Williamsburg, Virginia. Heights: 183 mm, 227 mm. (Colonial Williamsburg Foundation)

Figure 74. Rectangular containers in light green glass or blue-green glass with flat or concave chamfers, short wide necks and flanged lips occur on sites of the Seven Years' War and American revolutionary war periods. They may have been used for powdered spices, medicines or toiletries (Fig. 118). Height: 134 mm; base dimensions: 64 mm x 49 mm. 3F3L3-2. (Photo by R. Chan)

Figure 75. This bottle, although resembling a flat octagonal (Fig. 69), has a rectangular body with flat chamfered corners. From a 1758-74 British military context at the Fortress of Louisbourg, it could have been used for powdered or wet condiments. Height: 140 mm; base dimensions: 85 mm x 60 mm. 3L1Q5-14. (Photos by A. Smith)

Figure 76. Similar in body shape to Figure 75, this bottle has a long neck and wide mouth. It would be appropriate for thick sauces or pourable preserves. At least one example was recovered from Fort Beauséjour/Cumberland with material dating to the 1770s or 1780s. Height: 204 mm; capacity 780 ml. (The Corning Museum of Glass, Corning, New York)

Figure 77. Flat octagonal bottles with a long narrow neck were introduced in England in the early 1730s. Until about 1770 apparently they were used primarily for alcoholic beverages. During the 19th century, however, this style came to be associated with sauces and perhaps this bottle was used to contain sauces rather than liquor. The bottle was found in an early 19th century trash pit between the officers' quarters and the kitchen at Fort George. Its finish resembles the cylindrical "wine" bottle finishes of the period (Fig. 10). Height: 190 mm; base dimensions: 72 mm x 48 mm; estimated capacity: 350 ml. 19H7D7-1. (Photos by R. Chan)

Serving Vessels

Glass vessels used for serving condiments at the table include salts, cruets, castors and covered pots.

Salts

Salts are small open dishes shared by one or two people at a table. A small spoon could be used to serve the salt. Salts appear with some regularity in the documents and on sites. They were purchased by the pair, individuals having as few as one or two pair and messes and senior officers having as many as four or six pair. Both the 1st Regiment of Foot and the Queen's Rangers' messes had eight salts. Major-General Brock had 12 salt cellars.[43] Styles vary throughout the period and, except for the "bonnet salts" (Figs 84, 85), follow those in silver or ceramic.

Cruets, Castors and Covered Pots

Apart from salt, condiments were served at the table in three different types of vessels. **Cruets** were used for liquid condiments such as oil, vinegars and sauces. They have a stopper and a pouring lip which can be integral to the glass or be an applied metal fitting. **Castors** were for granulated or powdered condiments such as sugar, pepper, cayenne and mustard. They were always fitted with a perforated top. The distinction between the two is not always clear from the documents nor on examples missing the fitment. Exterior grinding on the lip surface always indicates that a fitment was attached to the castor or cruet (Fig 89). **Covered pots** seem to have been used for wet condiments requiring a spoon, chiefly mustard. One style of pot has a low cover with a hole in it for the spoon handle (Fig. 91). The other has a high cover under which the spoon handle fits (Fig. 93). The latter form is associated solely with mustard in the antique collecting literature and does not seem to have been part of cruet stands.

Cruets, castors and covered pots were often sold in frames called cruet stands, which would hold from two to eight vessels. Their cost was based on the number of vessels, method and extent of decoration, and material used for the stand and fitments.

Eliza Leslie, writing in 1845, had some interesting comments to make on the care and use of cruet stands:

> Attention should every day be given to the castors, to see that they are clean and in proper order, and that there is no deficiency of any of the articles contained in the cruets. It is a good rule to fill them up daily ....Do not mix much mustard at a time, as the fresher it is the better. Never leave the spoon in the mustard after dinner, nor the salt-spoons in the salt, or they will spot and canker....Also, empty out the salt-cellars and wipe them clean. When you fill them, smooth the salt very nicely on the top ....
> If the stopper of a cruet is lost or broken, it should at once be replaced with a new one; besides that, if left open, the contents will spoil, a castor with defective bottles looks very badly.
> A table large enough for fifteen or twenty persons will require two castors.
> There are castors purposely for anchovy, soy, catchup, and other fish-sauces. They contain either four or six handsome bottles, all labelled. We consider this a much nicer way of bringing fish-sauces to table than the common one of introducing them in the coarse black bottles in which they are put up.[44]

As most of the condiments were intended for use on meat, fish and vegetable dishes, the cruet stand was used at whatever meals these dishes were eaten, including breakfast. They were apparently placed on the sideboard during the meal and passed around as needed.[45]

Vinegar cruets and mustard pots could be bought individually or in sets. For example, the Queen's Rangers bought eight glass cruets for oil and vinegar at 1s. each and four glass mustard pots, ground, at 3s. 6d. each. Major Dansey of the 33rd Regiment bought one vinegar cruet for 1s.3d. Major-General Brock had one mustard pot and spoon in addition to a cruet stand. Captain Spry bought a set of castors in Halifax in August 1776 for 2s. 9d.

and another set in June 1777 for £2.2s. The difference in price probably reflects a different material. Sir Frederick Robinson owned three cruet stands and cruets complete with silver tops.[46]

Archaeological evidence for the use of cruets and castors by the military is slim. Two cut fragments from the Seven Years' War period were recovered from Forts Amherst and Beauséjour/Cumberland.[47] Later examples, some dating after 1820, were recovered from Fort George, Fort Beauséjour/Cumberland and Artillery Park. Cruets and castors throughout the period were decorated by cutting, pattern moulding and/or engraving.

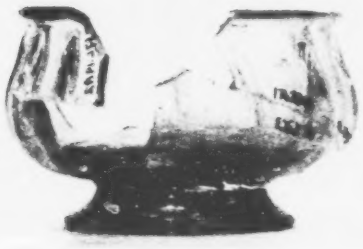


Figure 78. During the mid-18th century glass salts commonly had pattern-moulded bowls and applied feet. This salt, similar to one found at Fort Beauséjour/Cumberland, is decorated with moulded ribbing on the bowl and has an everted lip. Height: 45 mm. 17L19A2. (Photo by A. Smith)

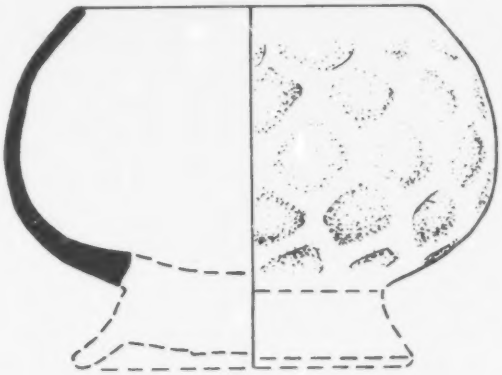


Figure 79. Made of an unusual streaky light blue lead glass, this salt is decorated with pattern-moulded diamonds. The foot, based on that of a probable cruet base of the same glass and decoration, is appropriate for this type of salt. The bowl was recovered from a 1758-ca. 1767 context at Louisbourg. Estimated height: 49 mm. 47L2D5-19. (Drawing by D. Kappler)

Figure 80. A simple style of salt found in Pennsylvania at Fort Ligonier (1754-66). This style was still available in ceramic as late as 1814. (Conjectural drawing by D. Kappler)

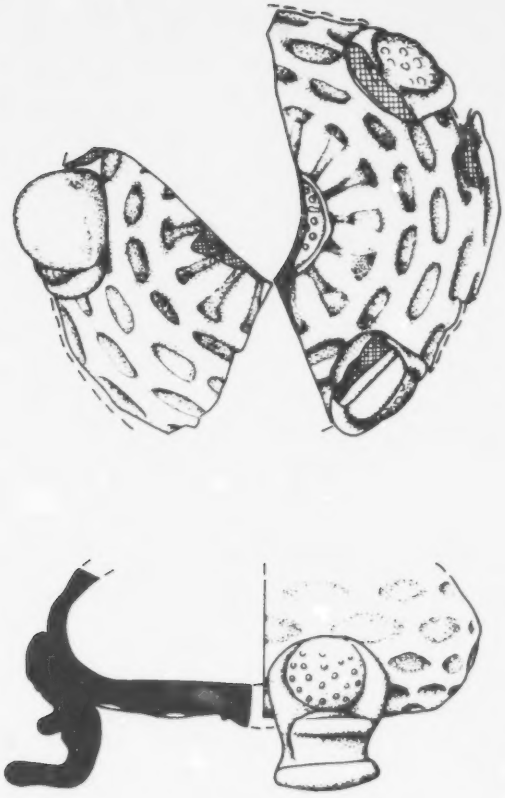


Figure 81. The tripedal salt, a common silver form, was made in colourless lead glass throughout most of the 18th century. Fragments excavated at Fort Beauséjour/Cumberland date stylistically to ca. 1740-60 and are decorated by pattern-moulded ribs or hollows, with raspberry prunts on the feet and pontil mark. This example was recovered at the Fortress of Louisbourg. Estimated height: 47 mm. 17L19A2-7. (Drawing by D. Kappler)

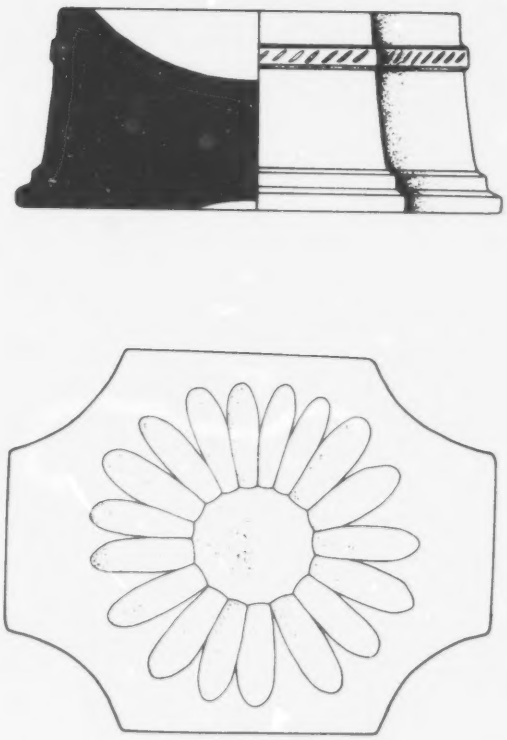
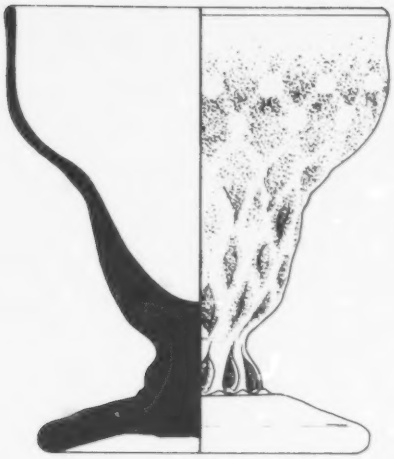


Figure 82. Trencher salts, made by casting and overcutting, were available throughout most of the 18th century from both Britain and the Continent. Made of non-lead glass, this example from Fort Beauséjour/Cumberland dates to the revolutionary war period and is one of the few later examples of Continental glassware found on military sites. This may be the type of salt described by Rhinelander as "Common Salts, some low flatt shape strong." Height: 33 mm. 2E17L17-12. (Drawing by D. Kappler)

Figure 83. Silver salts frequently had glass liners to prevent the salt from corroding the silver. These liners came in colourless or blue lead glass. They have smooth interiors and ruffled exteriors and the rim is usually ground and polished. This example is hallmarked London 1788. Length: 145 mm; capacity: 40 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Figure 84. A style unique to glass known as a bonnet glass is considered by some to be a salt and by others to be a glass for sweetmeats. They seem to date to the second half of the 18th century and into the early 19th century. This example, decorated by heavy pattern-moulded ribs pinched together to make a diamond pattern, resembles a fragment recovered from Fort Beauséjour/Cumberland. Height: 85 mm; brimful capacity: 99 ml. (Private collection, Ottawa. Photo by O. Jones)



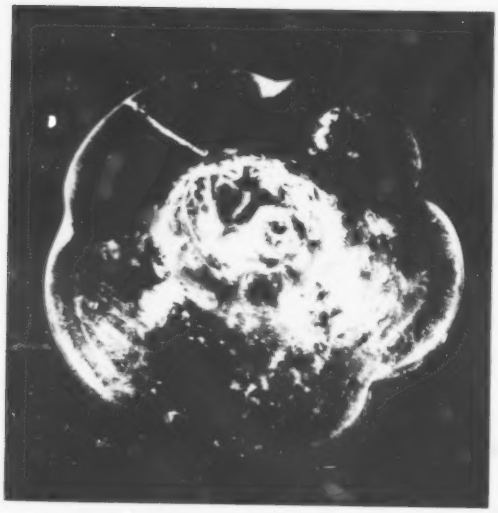
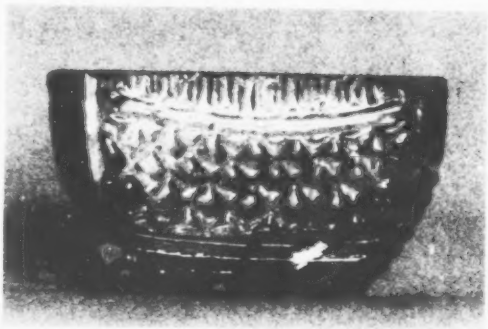


Figure 85. *(drawing)* Bonnet glasses can be decorated with other pattern-moulded motifs such as diamonds and plain ribs. The designs extend onto the knop giving it a heavily ribbed appearance. Height: 77 mm. 6G1L22-2. *(photo)* Lobed feet, such as this example from Fort George, are fairly common on bonnet glasses. 12H15G4-7. (Drawing by D. Kappler, photo by G. Lupien)



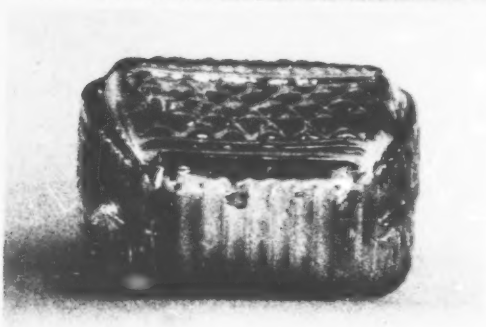


Figure 86. A rectangular salt decorated by being blown into a full-size multi-part mould. This type of decoration on glassware was introduced in Irish and English factories in the early 19th century. The rim is cut and polished. This example resembles one recovered from Fort Coteau-du-Lac and exhibits the common Anglo-Irish motifs of ribs and diamonds. Height: 43 mm. (Private collection, Ottawa. Photos by O. Jones)

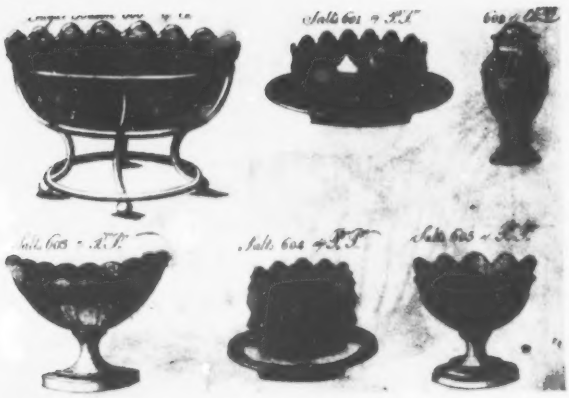


Figure 87. A group of salts, a sugar basin and a castor or muffineer in heavily cut glass with metal stands or fittings from a plated-ware catalogue published on paper watermarked 1802. (Courtesy, Essex Institute, Salem, Mass.)

Figure 88. This 1792 print shows two cruets probably holding oil and vinegar, a salt, an egg-cup and a bowl of salad. Salad bowls were usually ceramic, although glass ones were available in pint and quart sizes. There is archaeological and documentary evidence for the use of ceramic salad bowls by the military. (James Gillray, *The Works of James Gillray*....., London: Henry G. Bohn, 1847, Vol. 1, Plate 86. National Gallery of Canada, Ottawa. Photo by R. Chan)

Figure 89. A cruet set of lead glass with silver mounts has a London hallmark for 1787-88 on the stand and castor tops. The cruet fitments, however, are hallmarked London 1813-14, showing that sets such as this would be used for a long time and that replacements were made for broken or lost pieces. Note the grinding on the exterior surface of the castor lips. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

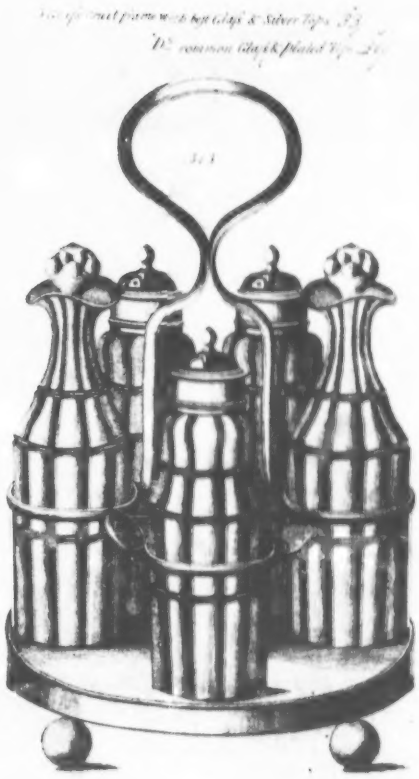


Figure 90. The castors in this set resemble one recovered from Fort Beauséjour/Cumberland in which the barrel pattern was achieved by intersecting vertical pattern-moulded ribs with cut narrow horizontal grooves rather than by the overall cutting shown on those illustrated. This style dates to ca. 1800. (Courtesy, Essex Institute, Salem, Mass.)

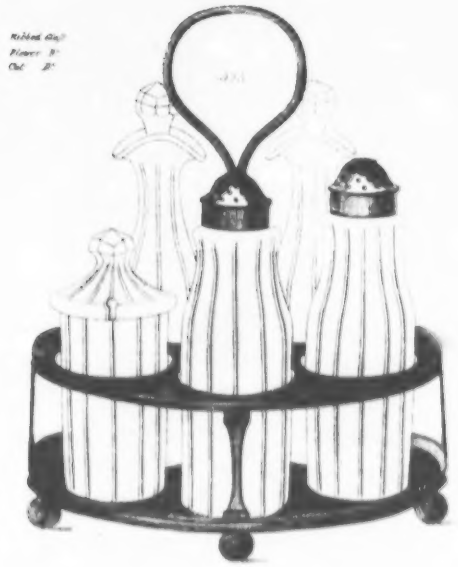


Figure 91. This set consists of two castors, two cruets with pouring lips and a covered pot with a hole for the spoon. The shape of the castors resembles the Fort Beauséjour/Cumberland example and these are also decorated by pattern-moulded ribs but lack the horizontal cutting. The paper is watermarked Dixon & Smith 1811. (Courtesy, Essex Institute, Salem, Mass.)

Figure 92. This set is decorated on the body by an engraved and cut motif popular in the ca. 1800 period — a row of stylized flowers with narrow vertical facets below them to resemble leaves. A fragment with this motif was recovered from an 1820s or later context at Fort Beauséjour/Cumberland. On the neck/shoulder of the illustrated set are cut panels whose junctions have been broken by notching. Stemware with vertical cut facets (Fig. 47) can also have this notching. Two plated salts are also shown. The catalogue has been printed on paper watermarked 1802. (Courtesy, Essex Institute, Salem, Mass.)

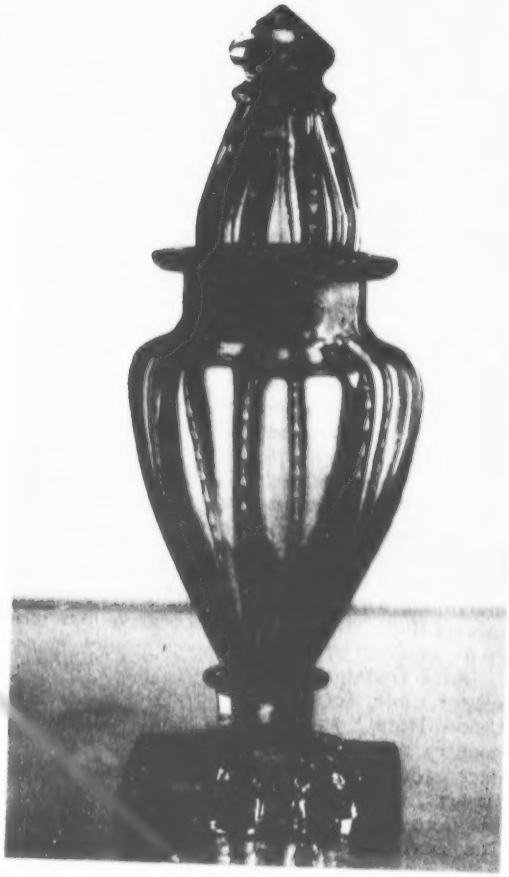


Figure 93. This mustard pot, decorated by pattern-moulded ribs with cut notches, has a lemon-squeezer foot which was not cut and polished, a collar at the top of the rudimentary stem and some grinding in the mouth and on the cover. The high cover accommodated the handle of the spoon. Stylistically the pot dates from ca. 1780 onwards. No archaeological examples have been identified. Height with cover: 148 mm; capacity to top of neck: 83 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Desserts

Desserts consisted of nuts, dried and fresh fruit, cheese, butter and biscuits, and prepared dishes such as jellies, custards and ices. The dry sweetmeats and prepared dishes were often decoratively arranged as centrepieces to sit on the table throughout the meal. Sometimes they appear to have been eaten during the meat and vegetable courses.

> Second course, Pidgeons and Asparagus. A Fillet of Veal with Mushrooms and high Sauce with it, rosted Sweetbreads, hot Lobster, Apricot Tart and in the Middle a Pyramid of Syllabubs and Jellies. We had Dessert of Fruit after Dinner, and Madeira, White Port and red to drink as Wine.[48]

Following the meat and vegetable courses, the table was cleared completely and fresh fruit, cheese, butter and biscuits were placed on the bare table along with drinking glasses, decanters, and bottles (Fig. 100; see also "Drinking"). This course was called dessert.

The glass vessels associated with desserts include jelly and custard glasses, salvers and butter coolers. Jelly and custard glasses held individual servings and could be placed on salvers (Fig. 99) to form a decorative arrangement, often in pyramids.

At a Trafalgar ball in Quebec in 1806, the supper table, furnished by Mr. Holmes of the Union Hotel, was covered in all that the country and the season could offer and was decorated by plateaus (salvers), epergnes, flowers, garlands, figures and many white pavilions crowned with oak and laurel wreaths. The pavilions were inscribed, in navy blue, with descriptions of different sea victories from the current and previous wars. Two hundred and fifty people partook of the supper.[49] By this period the elaborate decorations, the epergnes and the dessert pyramids were most likely confined to special occasions and were probably catered. Only military personnel at very high levels could be expected to provide this kind of repast or own these specialized vessels.

Military evidence for dessert glasses consists of jelly and custard glasses. Brigadier-General Bouquet had 19 jelly glasses, Colonel Guy Johnson bought a half dozen jelly glasses in 1778, and both Major-General Brock and Sir Frederick Robinson owned 12 custard cups.[50]

Figure 94. The central figure, said to be Captain Burch of the Royal Household Troops, is seated in a celebrated fruiterers in St. James's Street, London. The waitress is holding a salver on which rest footed jelly glasses (Fig. 95) and low ribbed dishes, possibly for custard (Fig. 97). The print was first published in 1797. (James Gillray, *The Works of James Gillray*....., London: Henry G. Bohn, 1847, Vol. 1, Plate 434. National Gallery of Canada, Ottawa. Photo by R. Chan)

Figure 95. Jelly glasses have a tall bowl placed either directly on the foot or on a rudimentary stem. The bowls were often decorated by pattern moulding and later examples by cutting. The feet and bowl rims can also be decorated by cutting. Dating of these glasses is difficult. A fragment similar to the glass on the extreme left was found in a 1760s context at Fort Chambly. Heights: 97-117 mm; brimful capacities: 64-114 ml. (Private collection, Ottawa. Photo by O. Jones)

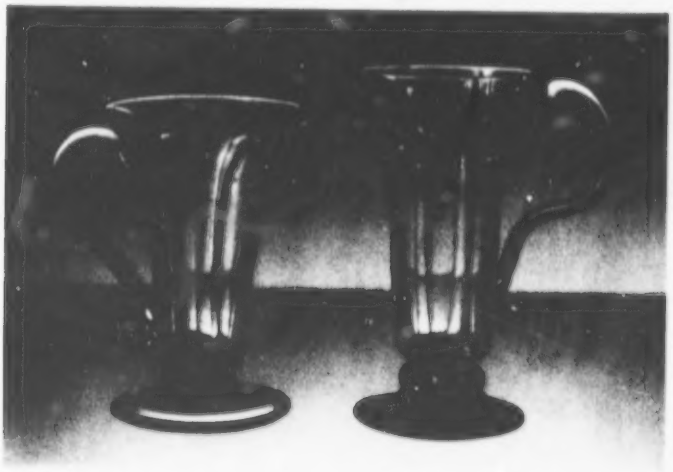


Figure 96. Dessert glasses of the second half of the 18th century decorated by pattern-moulded ribs and bearing applied handles. In the collecting literature, the bowl shape on the right is associated with syllabub. *(left)* Height: 105 mm; capacity: 71 ml. *(right)* Height: 118 mm; capacity: 90 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Figure 97. Two small handleless footed cups resembling the examples on the salver in Figure 94. Custard cups came with or without handles (Fig. 62). *(left)* Height: 56 mm; capacity: 70 ml. *(right)* Height: 52 mm; capacity: 60 ml. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

Figure 98. Two small handled cups of a suitable size and shape for custard. Both are decorated by cut panels, one arched and the other flat-topped, the latter style appearing in the early 19th century. *(left)* Height: 69 mm; brimful capacity: 60 ml. *(right)* Height: 78 mm; brimful capacity: 70 ml. (Nova Scotia Museum, Halifax)

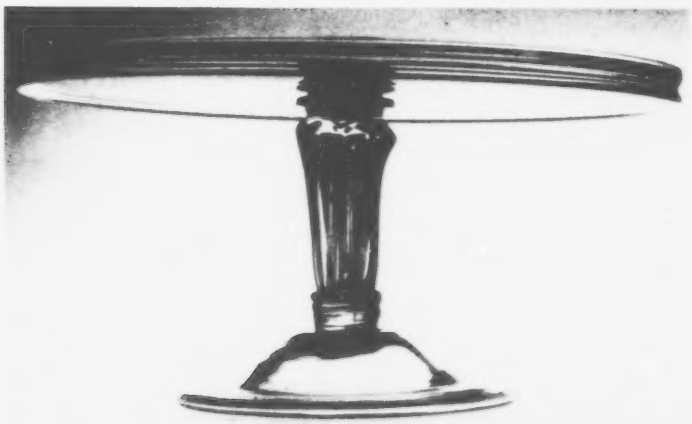


Figure 99. Salvers were stemmed trays or plates used for displaying and serving desserts and apparently also for serving drinks. Salvers of decreasing diameter were often placed on top of one another to form a dessert pyramid. Dessert glasses, baskets and vases were placed on the different levels. A fragment from a possible salver was recovered from a ca. 1758-68 military context at Louisbourg. The salver illustrated is typical of the mid-18th century. Height: 179 mm; tray diameter: 330 mm. (National Museum of Man, Ottawa. Photo by R. Chan)

Figure 100. Henry Sargent's *The Dinner Party*, ca. 1821, shows a group of gentlemen in Boston enjoying a dessert apparently consisting of fruit and at least one prepared dish. Both wine bottles and decanters are on the table. (Gift of Mrs. Horatio A. Lamb in memory of Mr. and Mrs. Winthrop Sargent. Courtesy, Museum of Fine Arts, Boston)

Miscellaneous Serving Vessels

Egg Stand

This was probably used at breakfast. Landmann describes the breakfasts indulged in during the country excursions to Stoncham near Quebec:

> In the morning before breakfast, more wood was required...; more snow had to be melted, half a hundred of eggs had to be boiled, a quarter hundred-weight of bacon or a large ham to be cut in rashers and broiled, or perhaps a rump of beef sliced in steaks; and all other matters of tea, coffee, and chocolate, had to be prepared for consumption, including the thawing of the frozen milk, of which we had brought many bushels in hampers and bags, the softening the butter and bread before the fire; in short, from eight o'clock in the morning until past eleven, the devouring of provisions in so obstinately, that we appeared to be eating and drinking for a wager.[51]

The stands illustrated in catalogues from the early 19th century had a salt dish at the top, six egg cups and supports for six spoons (Fig. 102). Major-General Brock owned one incomplete egg stand.[52]

Bowls

Glass bowls were available during this period in both pint and quart sizes and occasionally their function was specified,

Figure 101. This butter cooler with cover, bowl and plate is decorated by typical Anglo-Irish cut motifs. Major-General Brock had one butter cooler and two butter stands. Mrs. Simcoe noted that in Canada ice was used to cool liquors and butter rather than for making ices for dessert. In 1784 La Rochefoucauld observed that butter and biscuits, to stimulate thirst, were a common part of dessert in England. Height: 158 mm. (Courtesy of the Royal Ontario Museum, Toronto, Canada)

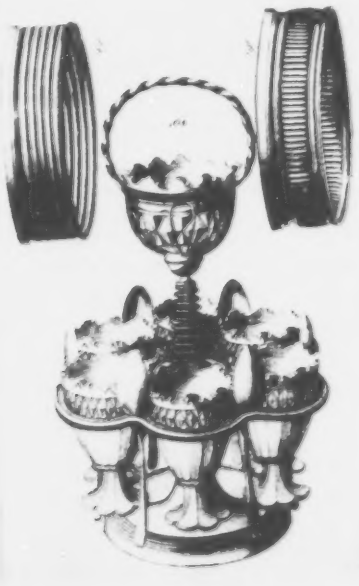


Figure 102. This plated stand with six cut glass egg-cups and a salt was illustrated in a catalogue printed on paper watermarked 1801 and 1804. Plated bottle stands are also shown. (Courtesy, Essex Institute, Salem, Mass.)

for example, for punch or salads. Evidence for use of glass bowls by the military is scant; no archaeological examples have been identified, but we know from Rhinelander's account books that he had them available for sale although they do not seem to have been popular products.[53] Two bowls in the collection of the National Museum of Man have a British military provenience according to family tradition (Figs 63 and 103).

Figure 103. This large bowl is reputed to have been brought to Prince Edward County, Ontario, by the Henry Young family after the American Revolution. Young was in the King's Royal Rangers, a Loyalist regiment, and was given a land grant in the 1780s for military service. In light green glass, the bowl is free-blown and empontilled, and has a folded rim. Its function is unknown. Height: ca. 109 mm; rim diameter: 396 mm. (National Museum of Man, Ottawa. Photo by R. Chan)

CANTEENS

Canteens are described by the *Oxford English Dictionary* as: "A box or chest with an outfit of cooking and table utensils, and other articles serviceable in a camp, or on an expedition, used by officers etc."

A "rough and ready" canteen for officers of the line during the Peninsular Wars consisted of:

> ...a little stock of tea, sugar and brandy, a tin kettle which also acted as teapot, *two* cups and saucers, in case of company, two spoons, two forks, two plates of the same metal and 'a small soup-tureen, which on fortunate occasions acted as punch-bowl but never for soup'.[1]

Landmann's canteen, which he gave to the chief of the Albacroch Indians near Fort St. Joseph, and which he considered not very valuable, contained the necessaries for breakfast, some tin plates and dishes, knives, forks, candlesticks, snuffers, two handsome square white glass bottles (one filled with rum and the other with shrub), canisters filled with tea and lump sugar, tea cups and at least one tumbler. On another occasion, while living in a tent near the Cedars, he commented that his canteen was used daily.[2]

Another officer advertised in 1805:

> A superb camp or barrack Chest, made up in London, last winter, by an Officer, who never used it; and who, at present, has no occasion for it. It contains a very extensive assortment of Plate, breakfast, dining, culinary and other other articles, case Bottles, a double sattin wood Tea-caddy, Tablelinen, &c.[3]

The one offered for sale by Sir Robert Hall, the former naval commander on the Great Lakes, contained an elegant table service for 24 persons and included a breakfast service. It had cost 500 guineas in London in 1816.[4] Sir Frederick Robinson had two canteens for sale, complete with china furniture, plated spoons, knives, forks and so on.[5]

Some canteens were obviously made to order but no doubt stock patterns also existed. The glass components of these chests varied considerably but case bottles or square decanters, probably in colourless lead glass (Fig. 24), and drinking glasses seem to have been regularly present.

FOR SALE,

A MILITARY CANTEEN, or Portable Kitchen, well adapted to sportsmen and others in the habit of visiting *Loch Lomond* and other places of *fashionable* resort:—it contains among other articles the following—

1 Table Knife and Fork,
1 Do. Do.
2 Pair of Brass Candlesticks, with extinguisher and snuffers,
1 Tinder-Box, &c.
Sugar Canister,
Butter Boat,
2 Porter Cups; 3 Dram Glasses, Funnel and Nutmeg grater,
2 Table Spoons; 2 Tea ditto,
1 Dish and 3 Plates—pewter,
Tea-pot with bowls and saucers,
A Cruet Stand,
Camp Kettle, Sauce Pan, Frying Pan, Tea Caddies,
Gridiron—2 quart bottles, &c.

The whole contained in a strong iron-bound trunk, about 18 inches by 12, and may be seen by applying at this Office.—To save any unnecessary trouble, the price is £10.

ALSO,

A Mahogany LIQUOR CASE, containing 6 quart bottles—and 6 smaller ditto.

Nov. 30, 1816.

Figure 104. An advertisement in the *New Brunswick Courier*, November 30, 1816 describes the contents of a canteen. The items of glassware were probably the three dram glasses, the bottles in the cruet stand and the two quart bottles, and possibly the two porter cups and the funnel. (National Library of Canada, Newspaper Division)

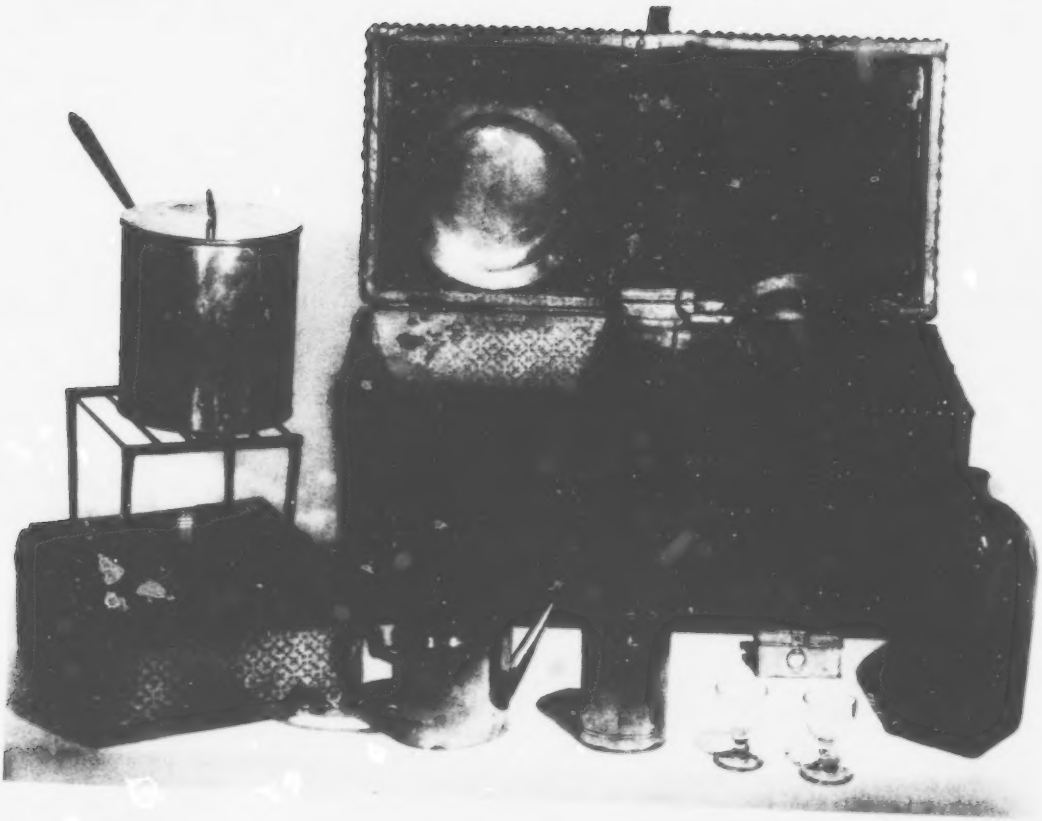


Figure 105. A canteen owned by General George Washington. (Henry Ford Museum, The Edison Institute)

HEALTH AND PERSONAL CARE

> 25th this Day I went to fort Lawrence by Reasons of being very Ill with a fever and Flux
> 26th Nothing Remarkable Hoppens but Remaing in a bad State but Toock Phisieck which I thought itt helpt me[1]

The army lost more men through sickness and disease than they did in battle. Unsanitary conditions, medical practices of the time, poor diet, exposure to the elements and exhaustion all contributed to the development of debilitating and often fatal illnesses. Constant efforts were made by the military to keep the troops as healthy as possible and to treat them if they did become sick or wounded. Health care, however, was not provided free of charge but was paid for by stoppages from already meagre pay.[2]

In Canada scurvy was a major problem because of the periodic reliance on salt provisions, especially during the winter months. The scarcity of vegetables, fresh meat and fruit was offset by issuing spruce beer, a decoction of water, spruce and molasses which could be drunk immediately after it was made or bottled for future use.[3]

> The men looked well and healthy, the Camp dry and good. Plenty of spruce beer will continue them to health. Nothing contributes more to the health of a soldier in this country than that liquor and eserick, which take off the bad effects of salt provisions.[4]

The men were expected to drink large amounts of this beer throughout the year, particularly during the Seven Years' War. At Fort Cumberland in the fall of 1757, a soldier's allowance was 5 pints a day, or 4 gallons and 3 pints per week, costing about 9d.[5] During this war the military bought large quantities of molasses, specifically for the manufacture of spruce beer. An incident at Fort Beauséjour/Cumberland involved colonial troops misusing the molasses issued to them. Rather than using it to brew spruce beer, they were eating it. The officers were instructed "to Use Their Utmost Endeavors to Cause the Molasses that may be issued to the troops to be used in Brewing Beer as aforesaid – if the Solders in Spight of all...precautions will Eat it and Bring themselves into Bad Habit of Body They must own it is their own faults."[6]

This was the one beverage whose use was actively encouraged by those in command and although it was intended for medicinal purposes, there are indications that it served simply as a drink. In his journal Knox referred to "our common beverage..., called by us spruce beer." Although spruce beer was still widely used during the American Revolution, the army stopped issuing it in 1783.[7]

Spruce beer was made in the cask, but apparently stored in both casks and bottles. The latter were most likely the English "wine" bottles (Figs 5-7). It could have been drunk out of any of the usual vessels, such as tin cups or tumblers.

Rum, wine and beer were also issued for health reasons, both as preventives and as treatments for the sick.[8]

In addition to general hospitals established in the major centres, treatment for the sick was provided at smaller regimental and field hospitals by each regiment's medical personnel. These personnel were equipped with drugs, containers for them, outfitted medicine chests, surgical instruments and supplies.[9] Those who could afford it were able to supplement the treatment and drugs provided by the military through private arrangements. As well as medicines, health and personal care included hygiene products and the necessities for maintaining an elegant appearance – powders, pomades, toilet waters and looking glasses.

Figure 106. These prints, published in 1800 and 1804, show tagged medicine vials and common household utensils such as tea bowls and tumblers being used for taking medicines. (James Gillray, *The Works of James Gillray*....., London: Henry G. Bohn, 1847, Vol. 1, Plates 481 and 482. National Gallery of Canada, Ottawa. Photo by R. Chan)

Medicine Chests

Sizes of military medicine chests varied, those for field use being smaller than those for hospital use.[10] In 1806 the General Hospital Depot at Quebec had three voyage chests, four regimental chests and two field chests, all unopened. The chests contained a variety of items. An 1808 list for a regimental chest needed for a corps of 250 men included 67 drugs and assorted material for bandages, for making pills and for mixing medicines, including gallipots (probably ceramic), 3 dozen vials "in sorts," 1 gross vial corks, a graduated glass measure and some syringes and bleeding equipment.[11] Glassware in the medicine chest of the Pennsylvania 4th Battalion (Revolutionary Army) consisted of glass mortar and pestle, 6 dozen sorted vials, 15 square pound bottles, 5 square 8-ounce bottles, 9 square 4-ounce bottles, 3 vials different sizes and 2 common black bottles (probably English "wine" bottles). Griffenhagen noted that the Revolutionary army medicine chest varied little from those later in the century.[12]

Military personnel occasionally had their own medicine chests. For example, Sir Frederick Robinson was selling a "small medicine chest."[13] Domestic medicine chests of the early 19th century reflected current

orthodox medical practices, and commonly held between 40 and 60 items as well as a guide book for mixing and administering the medicines. Patent and proprietary medicines, except for a few in standard use, seldom appeared in the chests.[14] These chests were generally used over long periods and additions or replacements were made whenever necessary so that surviving examples in private and museum collections seldom have their original contents intact.

After examining several undated chests at the Academy of Medicine, Toronto, it appears that several different sizes of bottles could be used in any one chest. The bottles had wide or narrow mouths, were generally square or rectangular in horizontal cross section and generally had ground bores and stoppers (Fig. 108). Other glassware in these cases included cylindrical vials, an open tumbler shape with tin cover (for ointments), a type of glass gallipot, mortars and pestles, a measure and a funnel. All glassware was colourless lead glass.

Liquid medicines would have been stored in bottles and vials, ointments in gallipots or wide-mouthed bottles, and powders in papers although under certain conditions they would have been put into glass or ceramic containers. The vials also would have been used for dispensing mixed medicines as necessary.

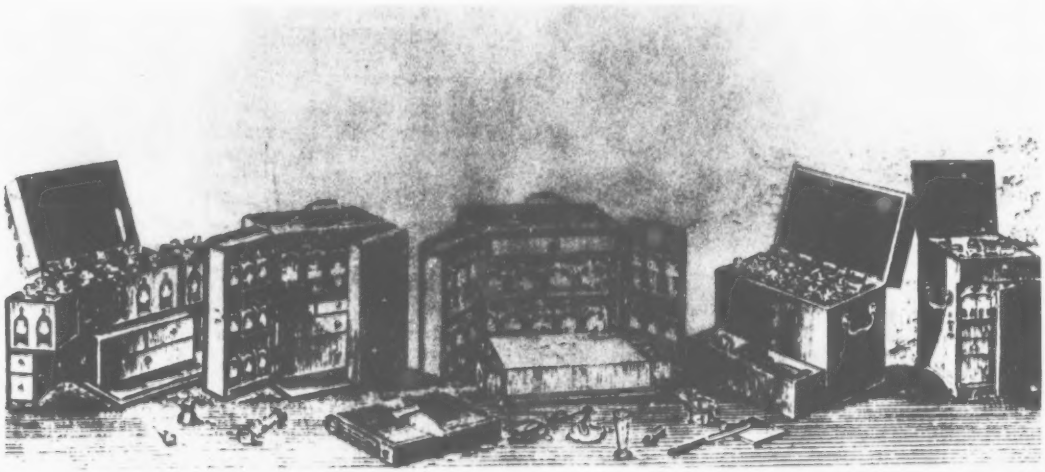


Figure 107. A group of medicine chests designed for family use. Medicine chests apparently increased in size and complexity during the 1755 to 1820 period although "square" bottles remained a constant. "A large Medicinal Chest fitted with large and small square Bottles" was advertised in New York in 1759. (Daniel Cox, *New Medical Compendium* ...., Glocester, England: Longman, Hurst, Rees and Orme, 1808; Plate I. Pharmaceutical Society of Great Britain, London. Photo by R. Chan)

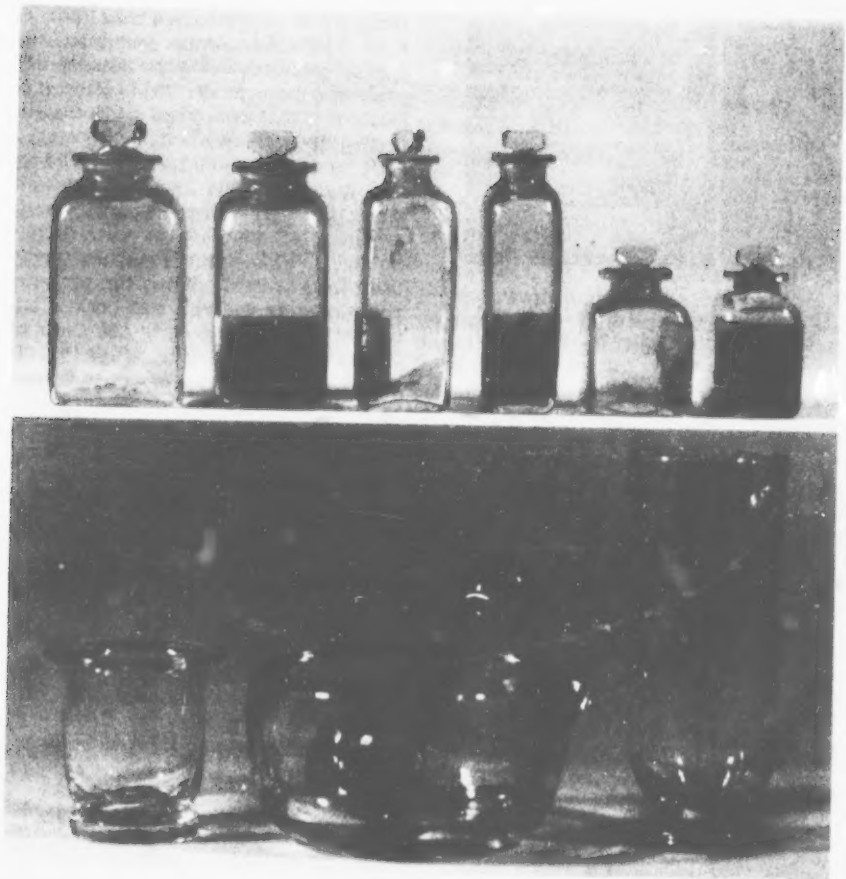


Figure 108. *(top)* A group of bottles from a wooden medicine chest showing the various sizes used in one case. The bottle labels read, Prepared at the Laboratory of MANDER, WEAVER & MANDER, CHEMISTS, WOLVERHAMPTON. In business as early as 1773, the firm became Mander, Weaver and Mander in 1818 and continued under this name until 1833. Large bottle height: 93 mm, base dimensions: 41 mm x 49 mm; medium bottle height: 96 mm, base dimensions: 27 mm x 34 mm; small bottle height: 54 mm, base dimensions: 19 mm x 32 mm. *(bottom)* In the same case were a glass mortar and pestle, graduated measure and ointment pot. The mortar is cup-shaped with a pouring spout and a ground and polished base; the pestle has a ground and polished surface on the handle end. Both have considerable wear marks on the grinding surfaces. Both the graduated measure and ointment pot have an applied foot, a ground and polished base and, in addition, the pot has a flanged lip suitable for tying on a cover. Mortar height: 38 mm, pestle length: 80 mm, measure height: 88 mm. (The Museum of the History of Medicine, Academy of Medicine, Toronto. Photos by O. Jones)

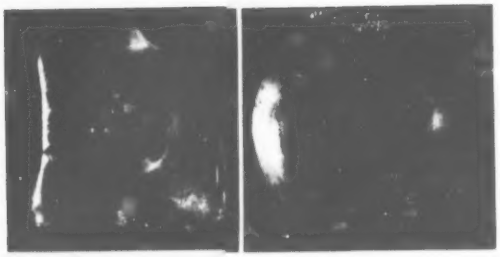


Figure 109. Several of the bottles and vials in the medicine chests examined had their bases roughly ground but not polished. This was probably done to make a flat resting surface on an unsteady bottle or to obliterate a protruding pontil mark. Occasionally small bottles with this feature have been found on military sites and may have been components of official military chests or personal chests. *(left)* Base dimensions: 50 mm x 50 mm. *(right)* Base diameter: 30 mm. 5G35A4-18; 9G1B23-43. (Photos by R. Chan)

Medicine Containers

The most abundant archaeological evidence for the use of medicines by the military consists of plain vials made of common green glass, colourless lead glass and light green glass with some lead content (referred to as lead glass hereafter). Price lists[15] of the late 18th and early 19th centuries offered vials in white or green glass in sizes from 1 to 4 drams, 1/2, 1, 1 1/2, 2, 3, 4, 6, 8, 10, 12 and 16 ounces, wide and narrow mouths. Glassmakers also offered stock pharmaceutical shapes such as rounds with stoppers (1/2, 2, 3 ounces and larger) and squares in white or green glass in 1/2, 1, 2, 3, 4, 6, 8 and 16 ounces with or without stoppers. In addition to the vials some larger bottles were found which apparently were used by the military in Canada. They are dark green and their size suggests they were used for storage (Fig. 114).

The size of pharmaceutical containers can be a clue to their use. Medicines taken by the drop were put into vials holding 1 ounce or less. Draughts were put into vials holding 1 1/2-3 ounces and were usually dispensed six vials at a time, each vial holding a single dose. Both draughts and drops were usually added to a vehicle such as flavoured water or alcohol. Mixtures were put in 4-, 6- and 8-ounce vials, and juleps in vials over 8 ounces. In both of these the vehicle was an integral part of the medicine so small doses were taken from the bottle. Wide-mouthed vials were generally used for powders. When the patient was given the medicine the vial was corked and the label was either stuck in with the cork or was tied around the neck (Fig. 106).[16] Those containers with ground bores and stoppers were usually intended for frequent and long-term use as the stopper was more suited to this type of usage than was a cork. Their presence suggests a medicine chest or a practising chemist or apothecary. Darker coloured bottles were used for substances sensitive to light. Bottles over 16 ounces were used for storage and were probably dark green bottle glass.

Vials could have been used for things other than orthodox medicines such as for storing powdered colours for paints and inks, spices and possibly some toiletry preparations. Vials were definitely used for the widely available patent and proprietary medicines, some of which were distinguished by their wrapping, some by their distinctive body shapes and some by embossed lettering on the bottles (Figs 115, 116). There is no documentary evidence to suggest that patent and proprietary medicines, with the exception of Dr. James' Fever Powders, formed part of the regular supplies of the army.[17] They appear to have been only private purchases. In 1779-80 bottles of Stoughton's bitters bought by military officers cost 1s.3d. in Halifax, 12s. (pint bottle) and £1/4/- in New York.[18] Apparently there were a variety of sizes available. One of the earliest bitters, Stoughton's dates back to the early 18th century and seems to have had a recognized bottle shape as "Stoughton's green" appeared on 1794, 1803 and 1815 glass price lists. A Lieutenant Thymmersley bought two bottles of Maredents drops in 1777.[19] The bottles for these have not been identified. A cylindrical bottle embossed BY THE/KINGS/PATENT/TRUE/CE-

PHALIC/SNUFF was recovered at Fort St. Joseph from a context associated with a military (?) kitchen, 1804-14.[20] Both Maredents drops and Cephalic snuff were patented, one in 1764 and the other in 1773.[21] Captain Andrew Bradt, while in Amherstburg, bought two bottles of Essence of Peppermint in 1804 and another two in 1805, all at 4s. each.[22] Several Essence of Peppermint vials (Fig. 116) have been found in military contexts dating from the 1790s onward.[23]

Toiletries

Also part of health and personal care were scented waters, smelling salts, and hair and tooth powders. The scented waters were used as medicines, skin refreshers, air and breath freshners. Bergamot and lavender were particular favourites at this time. Smelling salts were irritant aromatic volatile salts, generally containing ammonia, intended to ease faintness and headaches.[24] Lieutenant Wallace on board the *Raleigh* purchased 21 pounds of hair powder, one stick pomatum, one bottle tooth powder, one bottle essence of lavender and one wash-ball (soap). Major Batt bought one bottle bergamot in Halifax in June 1780.[25] Major-General Brock's bottle of orange flower water may have been used as a scent as well as a flavouring for drinks (see "Drinking").

Figure 110. A medical kit believed to have been used by Dr. Solomon Drowne who served with the Americans during the revolutionary war. The glass vials appear to be typical of the period. (Courtesy of the Armed Forces Medical Museum, Armed Forces Institute of Pathology, Washington, D.C.; Neg. no. 47389)

Figure 111. Free-blown cylindrical vials exhibit uneven body shape, short narrow necks and flanged lips. Push-up shapes changed through time. Base diameter is not a capacity indicator as size could be varied by either widening the body or lengthening it. *(left)* Vials in common green glass with conical push-ups were made throughout the 18th century and are typical of the Seven Years' War period. Height: 103 mm; base diameter: 29 mm; brimful capacity: 57 ml (approx. 2 ounces, wine measure). 18G1N60-2. *(centre)* Vials in green glass (both lead and non-lead), with thick bases and shallow, almost flat, push-ups began to appear during the revolutionary war period and continued into the 19th century. Colourless lead glass examples were in production by the War of 1812 period. Height: 88 mm; base diameter: 17.5 mm; brimful capacity: 14 ml (approx. 1/2 ounce, wine measure). (Private Collection) *(right)* Vials with dome-shaped push-ups in green or colourless glass were in use during the first quarter of the 19th century. Height: 125 mm; base diameter: 40 mm; brimful capacity: 119 ml (approx. 4 ounces, wine measure). 6G1A16-4. (Photo by R. Chan)

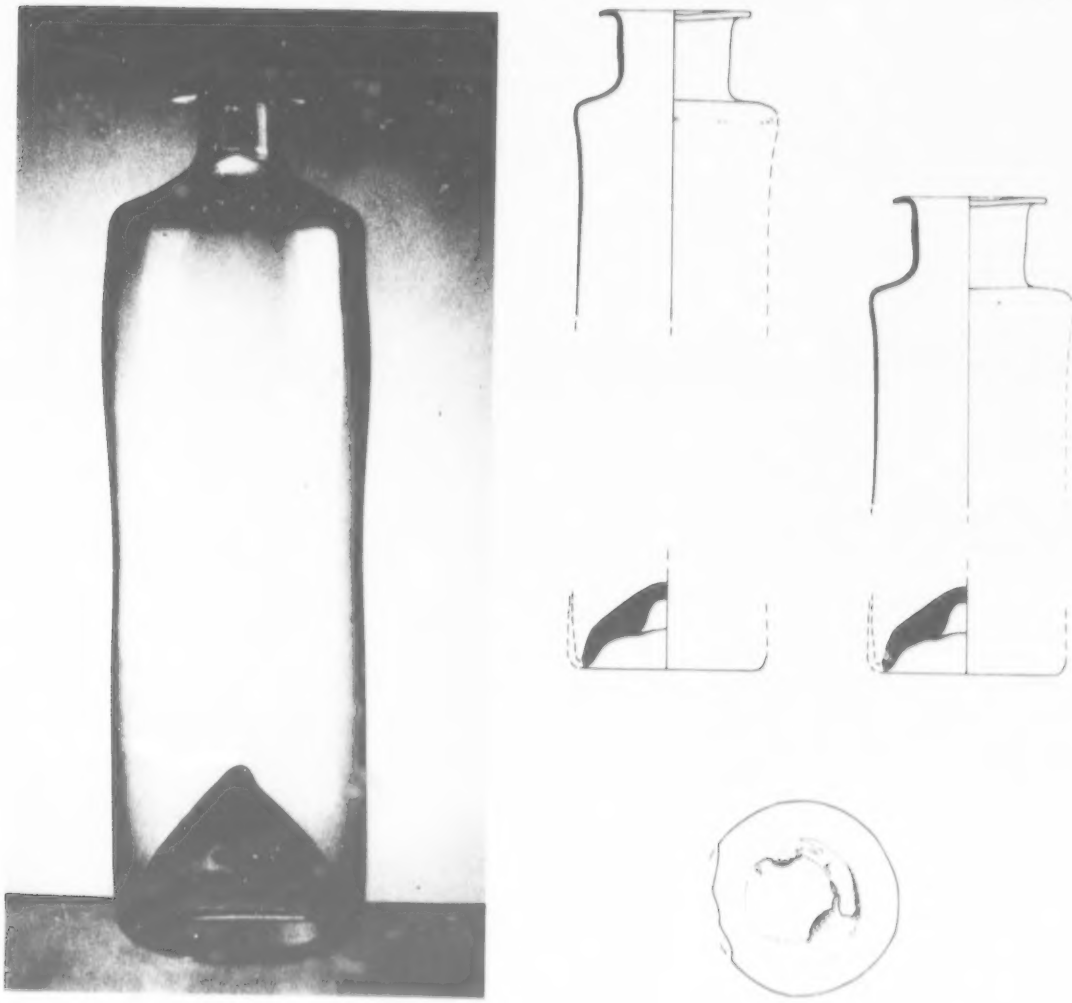


Figure 112. *(left)* Although this vial has a larger capacity than most archaeological examples, the breast-shaped push-up was typical of vials used during the Seven Years' War and particularly so during the American revolutionary war. They occur in colourless and green lead glass and common green glass with both narrow and wide mouths. Height: 199 mm; base diameter: 60 mm; capacity to base of neck: 455 ml (approx. 15 ounces, wine measure). (Courtesy of the Royal Ontario Museum, Toronto, Canada). *(right)* Wear marks on the shoulder of this vial suggest it may have been stored in a chest. Heights have been estimated for filling capacities of 177 ml and 118 ml (6 and 8 ounces, wine measure). Heights: 152 mm, 110 mm; base diameter: 46 mm. 17L23G7-11. (Drawing by D. Kappler)

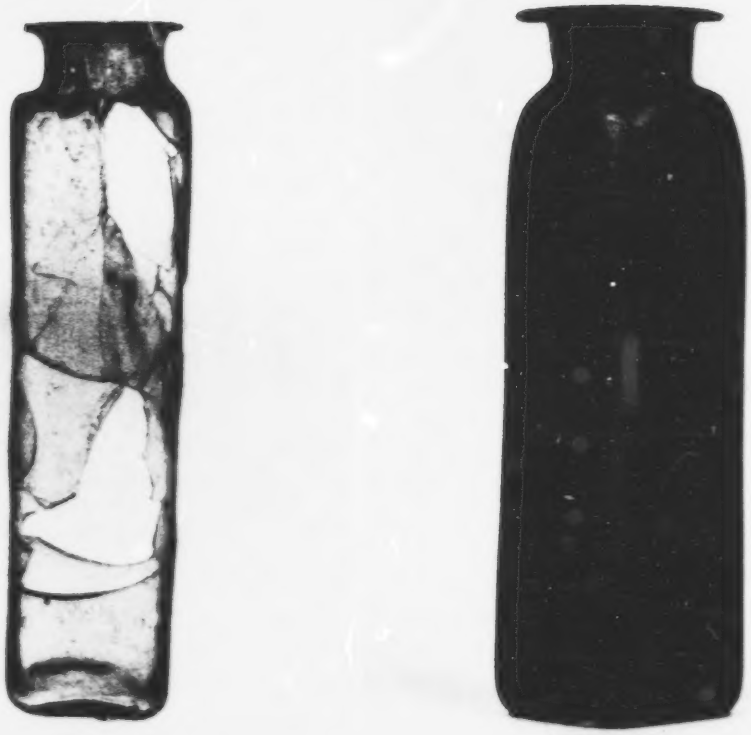


Figure 113. A shallow base, tall body and wide-mouthed, flanged finish are characteristic of square dip-moulded vials. Apparently they occur throughout 1755-1820 in both colourless and green lead glass and in common green and amber glass. Similar vials made in two-piece moulds with a diagonal mould line crossing the base occur in smaller quantitites, but throughout the period. *(left)* Colourless lead glass. Height: 163 mm; base dimensions: 41 mm x 41 mm; estimated filling capacity: 177 ml (6 ounces, wine measure). 17L23G7-10. (Photo by R. Chan) *(right)* Blue-green glass. Height: 147 mm; base dimensions: 38 mm x 38 mm; brimful capacity: 162 ml (approx. 5 1/2 ounces, wine measure). (Ministère des Affaires culturelles, Direction régionale de Québec, secteur Place-Royale)

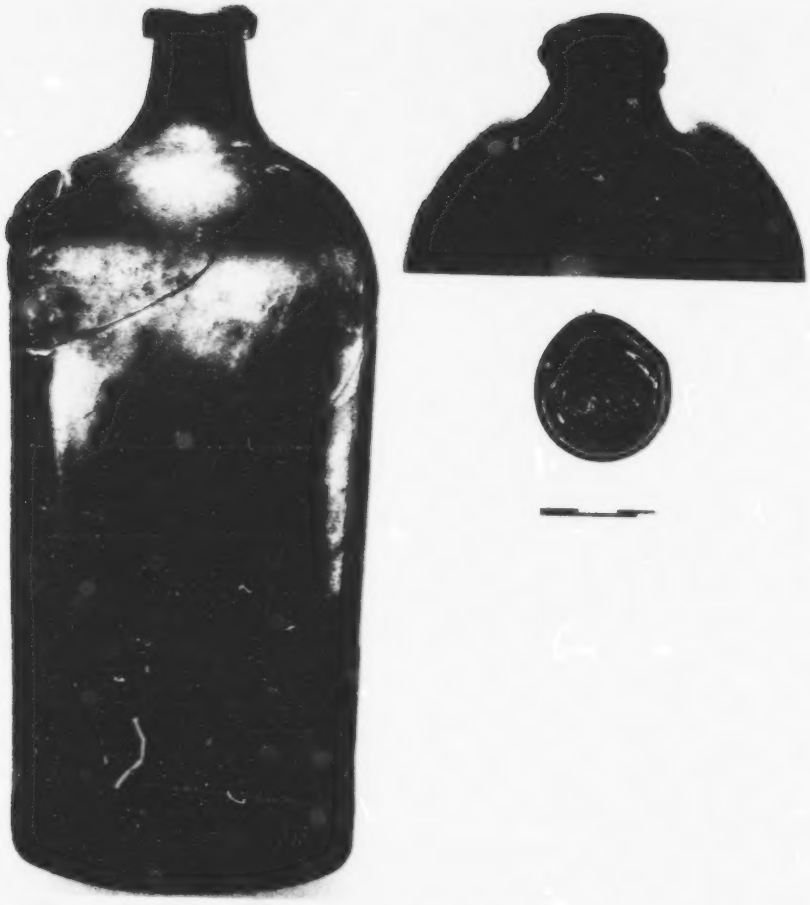


Figure 114. *(left)* This large dark green glass bottle resembles pharmaceutical storage jars and was probably used for that purpose by the military. Of the restorable examples located to date, all have "wine" bottle finishes which can be used to date them, a shallow base, and an applied seal bearing the insignia GR. They date to the late 18th and early 19th centuries. Height: 275 mm; base diameter: 111 mm; estimated filling capacity: 2010 ml (approx. 2 quarts, wine or beer measure). A shorter example (253 mm) in the Nova Scotia Museum, Halifax, holds 1 858 ml. 6G1L22-10. (Photo by R. Chan) *(right)* The GR seals associated with these bottles sometimes bear a broad arrow or crown. Marks of this type occur on such military items as ordnance, firearms and buttons and indicate official British military ownership. As medicines are almost the only type of material being supplied by the army that is suitable for storage in glass containers of this size, these were probably used for that purpose. 9G9G1-47. (Nova Scotia Museum, Halifax. Photo by G. Lupien)

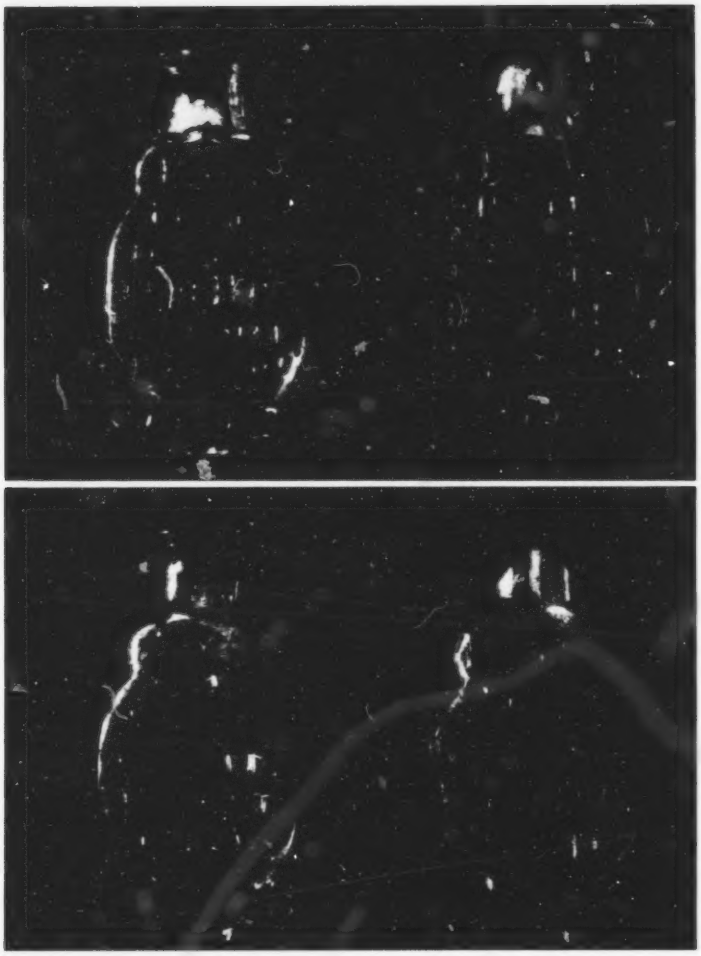


Figure 115. Robert Turlington invented his Balsam of Life in 1744 and, after several attempts to market his medicine in a distinctively shaped bottle, settled on this style in 1754. The basic style, with some modifications, remained in production into the 20th century. Those dating before 1820 should be colourless lead glass, be blown in a two-piece mould, have a plain or folded-in (after 1800) flanged lip and a pontil mark. Towards the second half of the 19th century, the body shape became more sharply defined, the wording simpler and the glass light green. These two particular examples (reversed in lower view), from Rocky Mountain House in Alberta, date to the late 18th and early 19th centuries. Fragments of Turlington's Balsam of Life have been found at Fort Lennox and Fort St. Joseph. No examples from the Seven Years' War period have been found in military contexts. Height: approx. 63 mm. 16R3F3-5. (Photos by R. Chan)

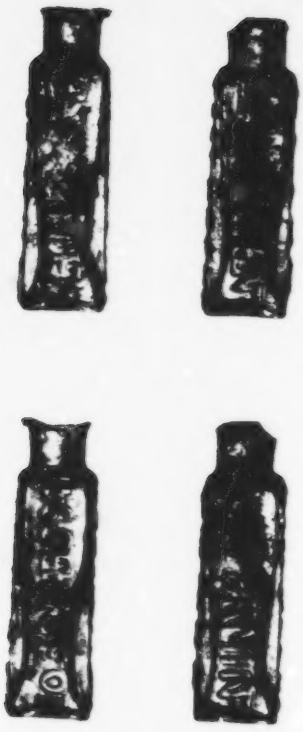


Figure 116. Essence of Peppermint was patented in 1762 by John Juniper. This distinctive vial (four sides are shown) was in production at least as early as 1790 and continued to be made into the early 20th century. Examples from the War of 1812 period should be colourless lead glass, be blown in a two-part mould, have plain or folded-in (after 1800) flanged lips and pontil marks. Essence of Peppermint was used to alleviate intestinal gas and both it and Turlington's Balsam of Life were popular remedies in the fur trade as well as in military and civilian life — both probably represent private purchases by military personnel. Height: 73.5 mm; capacity: 16 ml. (Photos by G. Vandervlugt)

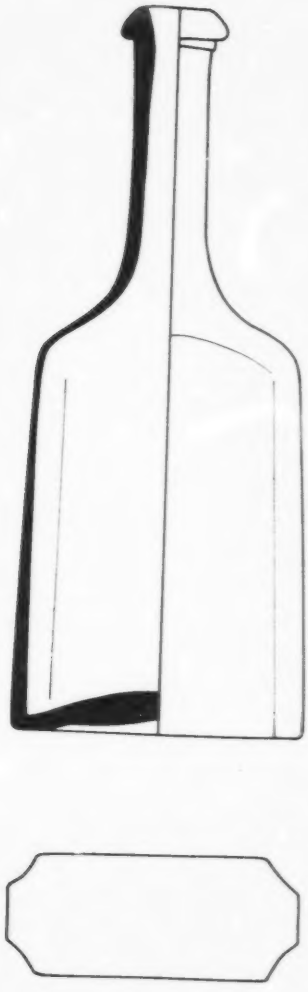


Figure 117. This style of bottle would be appropriate for scented waters. An example embossed WARREN PERFUMER MARYBONN STREET LONDON dates from ca. 1763 to 1790. A similar bottle from a 1760 to 1770 context at Fort Michilimackinac holds 3 to 3 1/2 ounces. This form seems to continue well into the second half of the 19th century. (Conjectural drawing by D. Kappler)

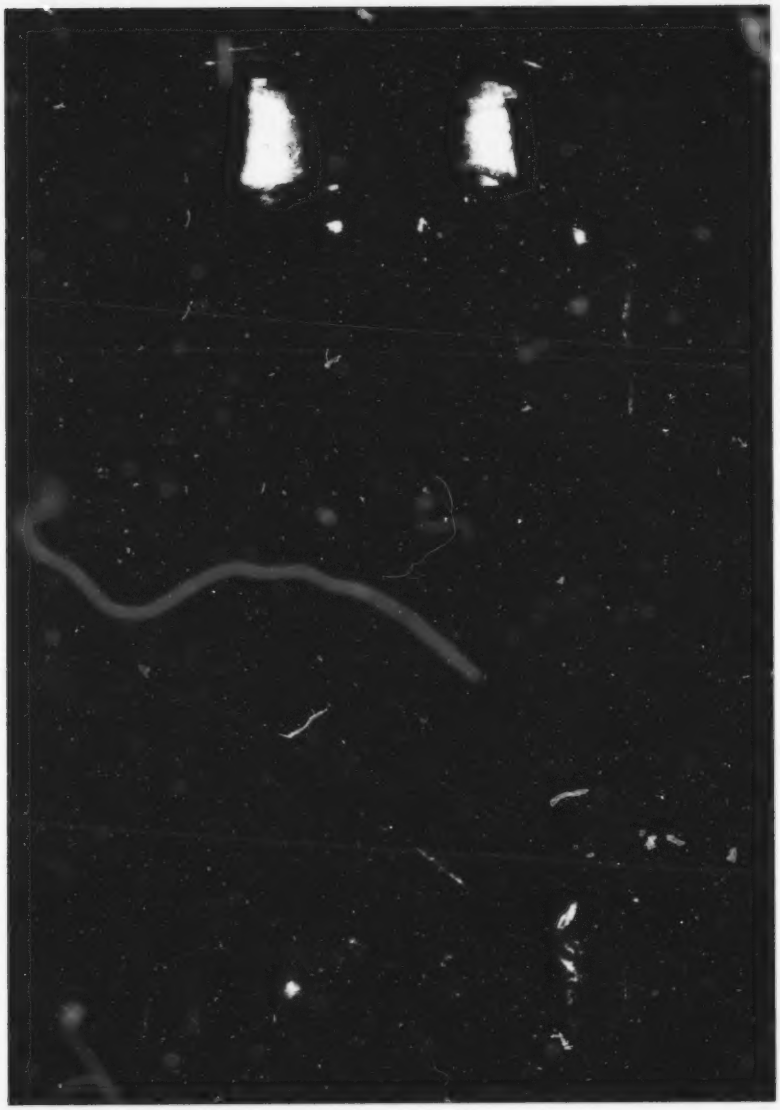


Figure 118. A rectangular bottle in pale green/yellow lead glass with concave chamfered corners, a folded-in and flanged lip and a wide mouth. Numerous examples of this type of bottle have been recovered at Fort Beauséjour/Cumberland and Fort Ligonier. They appear to have been used for dry powdered substances such as spices, medicines or toiletries (Fig. 74). This example is from a 1780-85 context at Artillery Park, Quebec. Estimated height: 118 mm; base dimensions: 62 mm x 49 mm. 18G1N58-2. (Photo by R. Chan)

Figure 119. Smelling bottles bought by Captain McDonald, Colonel Johnson and Captain Naires in Halifax in 1778-80 may have resembled this small flask-shaped bottle, decorated by cutting. "Elegant smelling bottles in cases" were advertised in 1784 in Halifax. It is difficult in some cases to distinguish between bottles intended for smelling salts and those intended simply for perfumes. No archaeological examples of such highly decorated bottles have been noted. Some neck fragments of small scent bottles decorated by incising, moulding and colour have been found at Fort Beauséjour/Cumberland, Artillery Park and Signal Hill. The cut glass bottle has a silver top. The leather case is red and is lined with oyster-coloured satin. Maximum dimensions: 125 mm x 55 mm. (Northampton Museums and Art Gallery)

Looking Glasses

> Lost at or near Genl. Mathews Qurs.
> yesterday Morning a Small oval Double
> Looking Glass in a black shagreen case.[26]

The looking glass is a necessary article for the toilette. There were probably four types — a cheval glass (free-standing, full-size mirror in a frame), one for the dressing table, one for the wall and a hand-held one (Figs 120-23). The frames reflected furniture styles of the period and became plainer by the early 19th century. There are numerous references to military officers both buying and selling looking glasses while in Canada. Brigadier-General Bouquet owned one case with two looking glasses when he died in 1765. Saumarez purchased five looking glasses between 1776 and 1783, ranging in price from 2s. for a small looking glass to £1/4/- for a looking glass with a gilt frame. Sir Frederick Robinson was selling four dressing glasses in Kingston in 1816.[27]

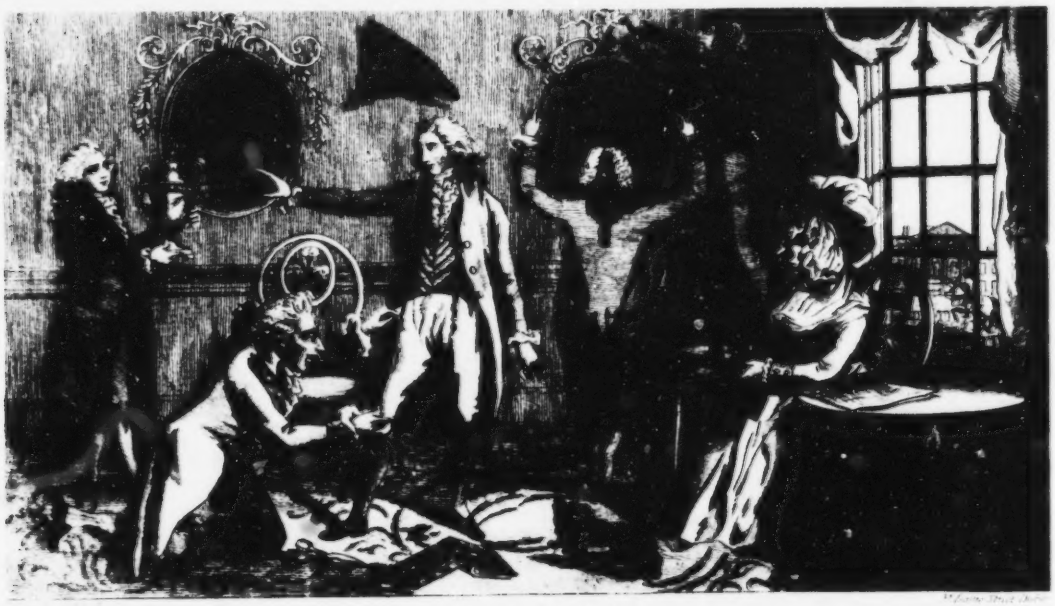


Figure 120. A print ca. 1786 showing two oval wall mirrors. (Courtesy of the Print Collection, Lewis Walpole Library, Yale University)

Figure 121. George Cruikshank illustrated dandies primping before hand-held and dressing-table mirrors in *Dandies Dressing* published in 1818. Note the two drawers under the table mirror. (Trustees of the British Museum)

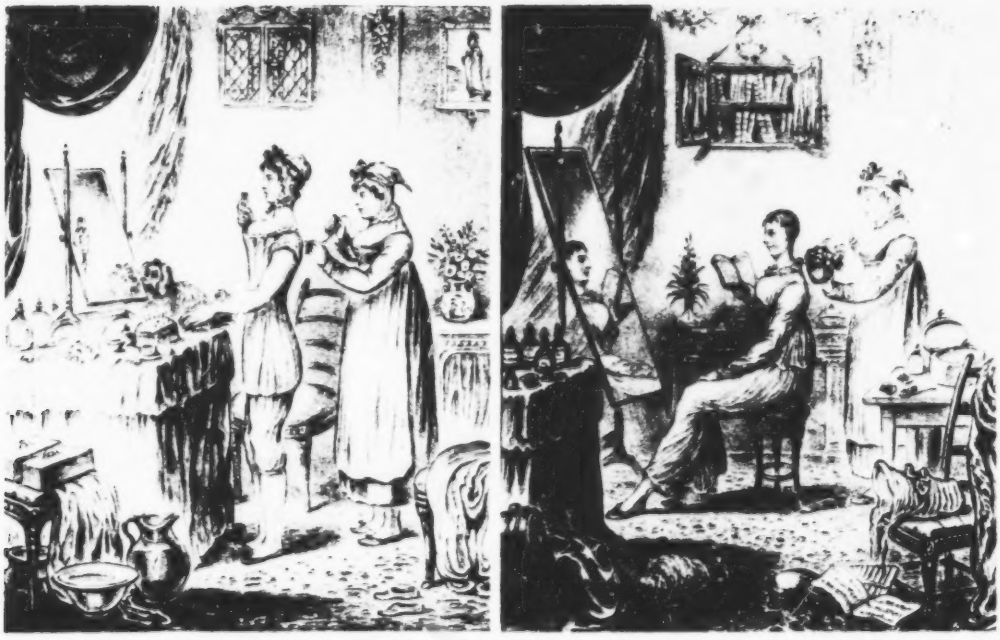


Figure 122. James Gillray's series *Progress of the Toilet* (1810) shows a dressing-table mirror *(left)* and a cheval glass *(right)* in the same style. (James Gillray, *The Works of James Gillray...*, London: Henry G. Bohn, 1847, Plates 570 and 571. National Gallery of Canada, Ottawa. Photos by R. Chan)

Figure 123. In this print (1802) a dandy primps before a dressing-table mirror swathed in fabric. (James Gillray, *The Works of James Gillray* ...., London: Henry G. Bohn, 1847, Plate 512. National Gallery of Canada, Ottawa. Photo by R. Chan)

LIGHTING

There is virtually no archaeological evidence and little documentary evidence for the use of glass lighting devices by military personnel. The military provided candlesticks and candles for the men's and officers' quarters and for the guardrooms. These holders were undoubtedly made of metal. Officers could supplement these issues by purchasing additional or better candles and candleholders or by purchasing fuel-burning lamps.[1]

Candles were commonly supported in sockets in candleholders such as chambersticks, candlesticks (Fig. 124), sconces and lanterns, most of which were metal although glass and ceramic holders were made.[2] Glass shades could be used over candles to protect the flame (Fig. 127).

Lamps that burned solid or liquid fuel were used throughout this period. The only ones made of glass were the vertical wick lamps which burned liquid fuel such as whale oil. They featured an enclosed fuel reservoir (font) and an opening at the top for a burner. They could have a glass shade, globe or chimney to protect the flame.[3] At least two font fragments from peg lamps (Fig. 125) were found at Fort Beauséjour/Cumberland. Major-General Balfour owned a pair of Argand lamps with wick and extra glasses.[4] An integral part of the Argand lamp, patented in England in 1784, was a glass chimney. The early style was a straight cylinder but later styles had a constriction partway up the chimney (Fig. 126).[5]

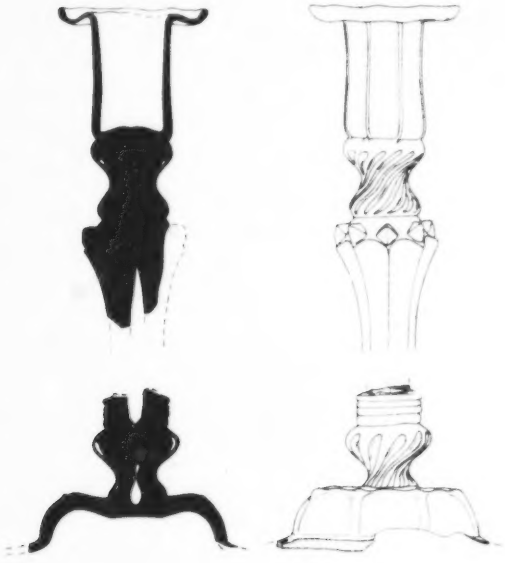


Figure 124. Lead glass candlesticks reflected stemware styles and decoration of the period. This example from the Fortress of Louisbourg dates stylistically to ca. 1735-50 with its domed foot, moulded-pedestal stem, knops and collars. The foot and socket are decorated by pattern-moulded ribs, the knops by air-twists. Estimated height: 215 mm. 2L18D2-3. (Drawing by D. Kappler)

Figure 125. A peg lamp consists of a font and a basal projection or peg and requires some means of support such as a candleholder. These lamps were used during the second half of the 18th century and later. The font of this example was probably globular and is decorated with pattern-moulded diamonds. 3L11E2. (Photo by A. Smith)

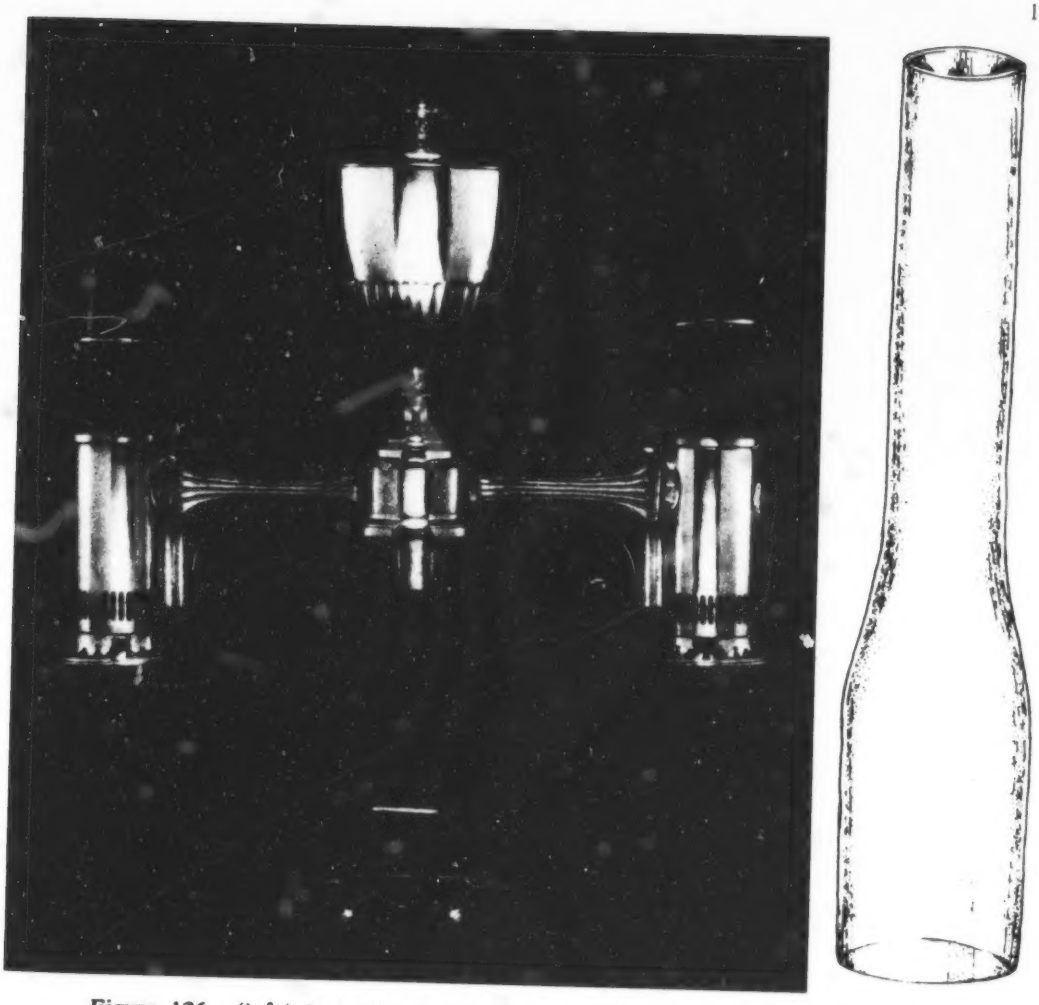


Figure 126. *(left)* A double Argand lamp owned by George Washington and dating to 1792 — made of silver, the lamp has a glass base and cylindrical blue glass chimneys. (Smithsonian Institution Photo No. 81-525). *(right)* The later, constricted style of glass chimney from an Argand lamp. (Drawing by S. Laurie-Bourque)

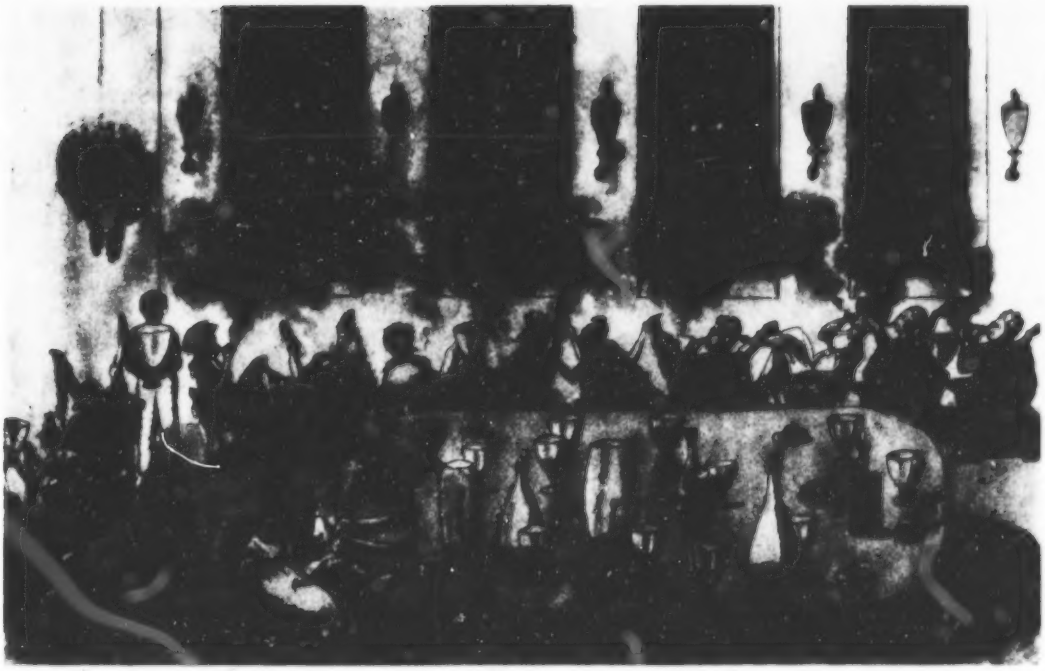


Figure 127. *Segar Smoking Society in Jamaica* by Ensign Abraham James, 1802, shows the use of glass shades for candleholders placed on the table or mounted on the wall. (Barbados Museum and Historical Society)

MISCELLANEOUS ACTIVITIES

Besides drinking, eating and personal maintenance, there are several other activities with which glass artifacts are associated. These include snuff-taking, writing and measuring time which involve snuff bottles, inkwells and fob seals, and sand-glasses, respectively.

Snuff Bottles

Snuff is made from grated or ground tobacco leaves, often scented and flavoured with perfumes, oils, spices and herbs. Taking a pinch of snuff for recreational and medicinal reasons was popular with both men and women of the *beau monde* throughout the 18th century and early 19th century. There was an enormous variety of commercially prepared snuffs on the market, sold by the pound or the bottle.[1] In 1781-82 a bottle factory near Newcastle upon Tyne made snuff squares in 7- and 14-ounce and 8- and 16-ounce sizes,[2] suggesting there was a recognized bottle form for snuff, either that in Figure 129 or possibly the dark green glass, wide-mouthed flat octagonal bottle (Fig. 69). Scots snuff cost 2s.6d. to 3s. per pound at Annapolis Royal in 1758 whereas at Montmorency the next year, snuff cost from 2 to 3s. per pound bottle.[3]

Inkwells and Fob Seal

In the 18th century, ink was sold as a powder to be mixed with water as required. Commercially bottled ink either in dry or possibly liquid form may have been available before the end of the 18th century[4] but the containers have not been identified. Vials (see Figs 110-13) are a possibility. Ink stands and ink pots of various materials — wood, brass, leather, pewter, horn, ceramic and glass — were used for holding the mixed liquid ink. These vessels are occasionally found on military sites.

Military references to glass accoutrements for writing are rare. In a ransom attempt for a captured master carpenter in 1757, "a French and English advertisement was put into a tin canister, with two pens and an ink bottle."[5] Thomas Hancock included these writing supplies in his shipment to Fort Cumberland in January 1758: "2 Reams of Good Paper, 6 Standishes, 1 lb. Sealing Wax, 1 Box Weafors, 1 Doz. papers of Ink Powder."[6] In Halifax in 1779 Major Boyd bought a penknife and ink-stand for 4s.6d., and General Maclean bought a bottle of ink for 1s.6d. Saumaurez bought an inkstand in 1780.[7]

Sand-Glasses

Sand-glasses, more familiarly known as hour-glasses, were used for measuring time. They consisted of two tear-shaped glass vials, partly filled with sand and joined at the neck. The sand-glass was held in a vertical, open frame, usually wooden, so that one vial was inverted over the other (Fig. 134). A perforated diaphragm was placed between the vials, and the join was sealed with wax or putty and bound with a cord. Beginning around 1725, a perforated brass ball was put between the necks, the seal being formed by fusing the glass lips. No archaeological examples show evidence of this fusing. By the end of the century, the sand-glass was blown in one piece.[8]

Sand-glasses were available in different sizes and different time intervals. For example, hour, half-hour, minute and quarter-minute glasses were all mentioned in a Boston advertisement in 1760.[9] The actual size of the sand-glass, however, does not indicate the time the sand will run — that is controlled by the size of the perforation between the vials and of the grains of sand.[10] Although sand-glasses were probably common items, only a few have been identified from 18th century military sites.

Figure 128. A flanged lip, rudimentary neck, sloping shoulder and square body are generally considered characteristic of snuff bottles (Fig. 129). Most examples illustrated in bottle collecting literature date to the 19th century. However, some bottles dating to the second half of the 18th century have a strong design relationship with the later examples and we suggest that these were snuff bottles. Examples in common green and blue-green glass were recovered in Seven Years' War contexts at Louisbourg. This one, in green glass, is from a ca. 1755-1810 civilian context at Place Royale, Quebec. Height: 121 mm; base dimensions: 55 mm x 55 mm; brimful capacity: 265 ml. (Ministère des Affaires culturelles, Direction régionale de Québec, secteur Place-Royale)

Figure 129. A dark green glass snuff bottle dating to the late 18th or early 19th century from Artillery Park, Quebec. Height: 130 mm; base dimensions: 69 mm x 69 mm; brimful capacity: 410 ml. 18G1A57-5. (Photo by G. Lupien)

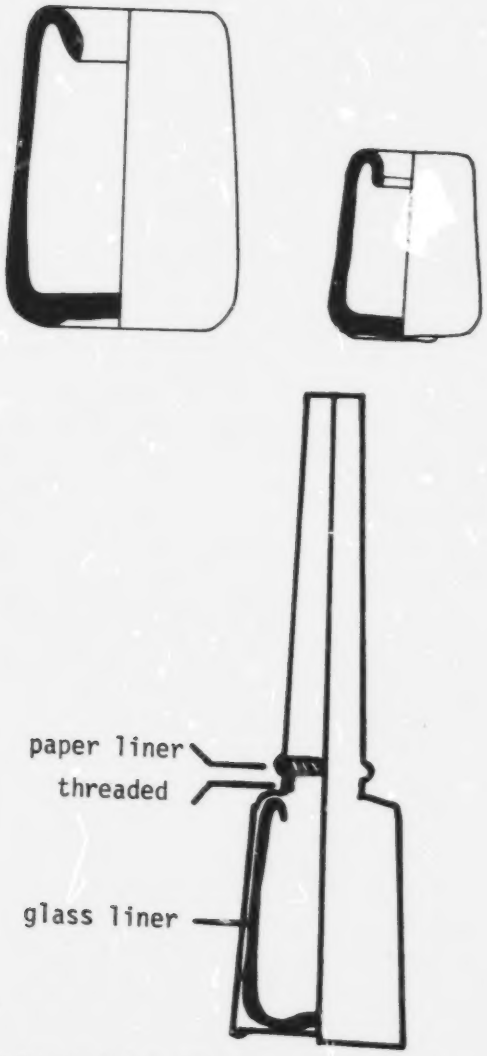


Figure 130. *(top)* Inverted lips are characteristic of inkwells, no doubt because they prevent the contents from spilling. This type, in bottle glass, with a tapered, free-blown body, was used as a liner in portable inkwells. Heights: 48 mm, 28 mm. 18G1G18-4; 2E19D5-34. (Drawings by D. Kappler and J. Moussette) *(bottom)* An example was found at Fort Stanwix, N.Y. (1758-81), "encased in a brass jacket with a threaded opening at the top. A brass cylinder was screwed onto the jacket which had a thick paper or cardboard insert in an expansion ring just above the neck to seal the opening when it was screwed on. ...A brass pin and partially hollow wood dowl which may have been a pin case or a stopper was found in it." (U.S. National Park Service)

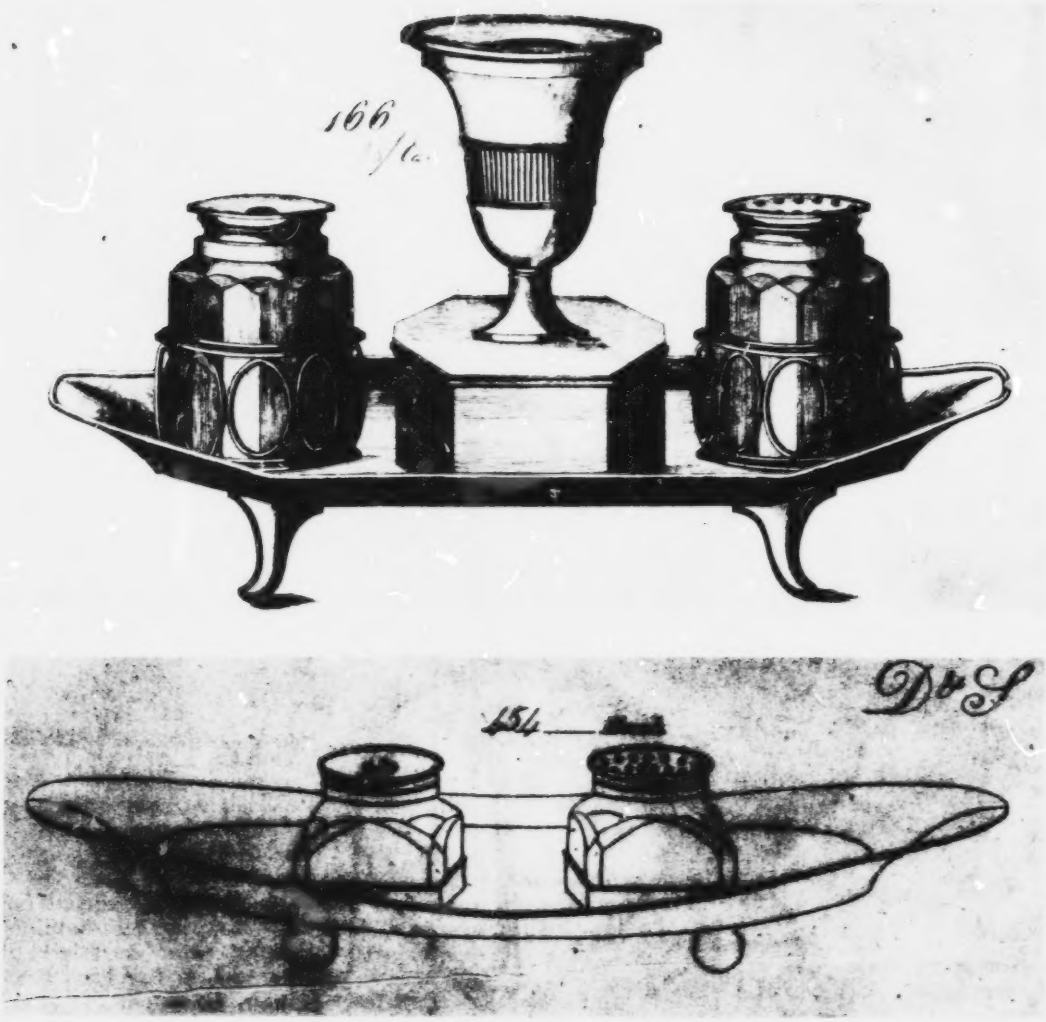


Figure 131. In 1763 "ink stands and pots, glass round and square for ditto" were advertised in Boston. In both cases these catalogue illustrations from the early 19th century show inkstands fitted with pots for ink *(left)* and sand *(right)*. The glass appears to be decorated by overall cutting; the lips would have been ground to accommodate the metal fitments. (Courtesy, Essex Institute, Salem, Mass.)

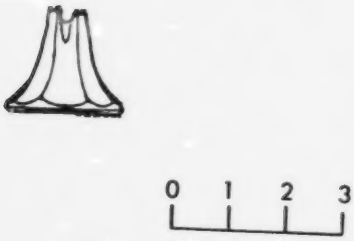


Figure 132. An amber glass fob seal from a mixed context at Fort Coteau-du-Lac. It was fashionable to hang bunches of seals, keys and trinkets from watch chains. Captain Alexander McDonald bought a seal in 1778 and a chain and trinkets in 1781. Colonel Bruce lost "a plain GOLD WATCH....a common steel Chain with a gilt Watch-Key; also a Canteen Key." Although largely decorative, the seals were also used to personally mark the sealing wax put on letters. 9G5B3-59. (Drawing by J. Moussette)

Figure 133. Portion of a sand-glass from a 1758-68 context at Louisbourg. Free-blown of light green glass, it has a conical push-up and flanged lip. The absence of a shoulder is characteristic. Height: 76 mm. 4L56B3-1. (Photo by O. Jones)

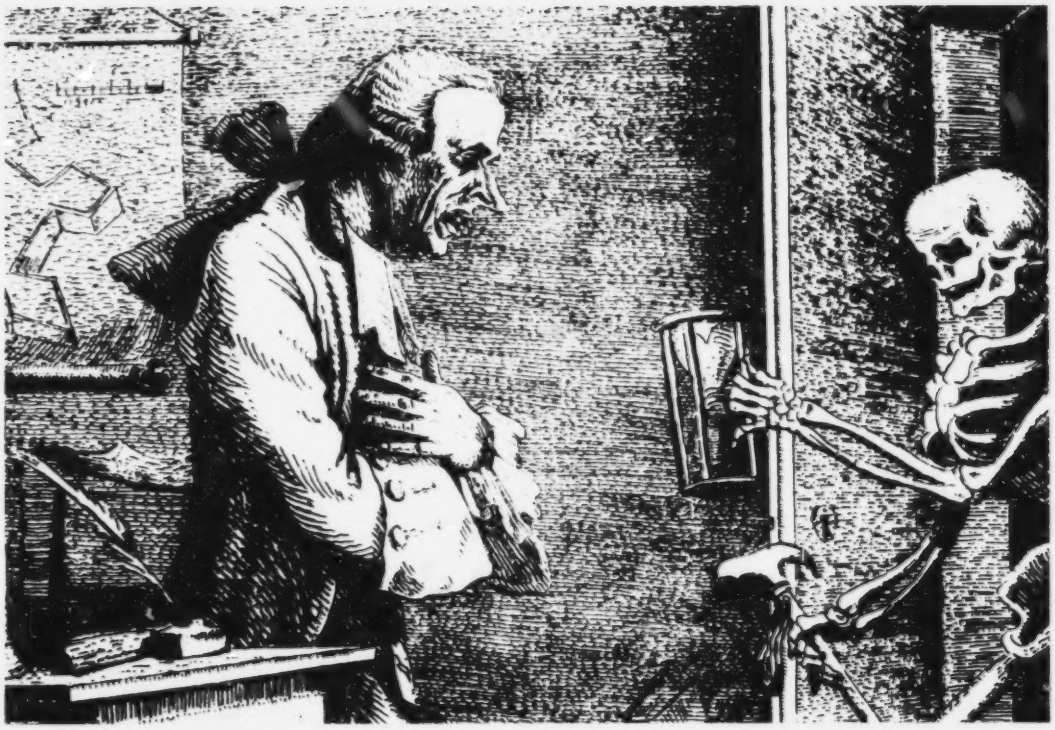


Figure 134. Detail of etching *Sterne and Death* by Thomas Patch, 1768. A square inkwell with a quill sits on the table. The skeleton, representing death, holds out a sand-glass. (George Paston, *Social Caricature in the Eighteenth Century*, New York: Benjamin Blom, 1968, detail of Plate 94. Photo by R. Chan)

Ownership

In certain cases glassware was clearly owned by the British army, in others it was owned by the officers' mess, and in others it was owned by individuals. That owned by the army generally fell into the health-care category — vials, measures, large dark green bottles sealed "GR" and probably some "wine" bottles.

The officers' mess "at which all the Officers, without distinction of Rank, can be properly and genteely accommodated"[1] was seen not only as a convenience but as a device for melding the officers into a cohesive unit. It was a method of maintaining the standards and reinforcing the status of the participants, particularly when on duty outside of Britain. In Canada, the officers' messes were male social centres where eating, drinking, conversation and high jinks were the primary activities.[2] The mess was particularly useful for those officers living in quarters or in rented rooms. Where there was no mess, these officers were dependent on commercial establishments, sutlers or private dinner invitations. Married officers quartered (privately or otherwise) with their families were members of the mess,[3] although they generally would not attend as frequently as single officers. Guests, while welcome, were paid for by the whole mess thus sometimes imposing hardships on the less affluent members. Officers from other regiments were invited to join a local regimental mess when they were in transit.[4]

Officers' messes may have been organized as early as the 1750s but were definitely well established by the 1770s and 1780s. John Knox, while discussing the merits of the local game in 1759, referred to a raccoon that they had dressed for their mess.[5] He implied communal dining in another entry where he wrote: "The Officers were all served this day with fresh provisions for the first time."[6] At Fort Beauséjour/Cumberland a kitchen structure built in 1757 adjacent to an officers' barracks suggests that the officers' food was being prepared communally and thus that the officers were dining communally.[7] James Boswell wrote in London in 1763: "I dined with Webster, who treated me as his guest at a military mess at the Tilt Yard .... I had this day the satisfaction of a very good dinner, genteelly served up in an elegant room, and a good company round me."[8] Ensign Saumarez regularly paid his mess account to one Edward Pollard during the late 1770s while in Detroit.[9] William Dyott noted in his diary in 1787 that after his arrival in Halifax:

> We began our mess. From the high price of provisions, beef being eightpence and mutton sixpence per pound, we were obliged to pay high for messing. Two dollars a week and our rations equal to three shillings and sixpence more. Port wine from fifteen to twenty pence per bottle; sherry nearly the same.[10]

The Simcoes, during their sojourn at Navy Hall in 1793, dined at the officers' mess because they had virtually no servants with them. Mrs. Simcoe discreetly withdrew after eating her meal.[11]

Officers' messes bought tableware for their use. Rhinelander sold the Queen's Rangers condiment serving vessels, plates, ceramic serving dishes, punch bowls, knives, forks, spoons, decanters, drinking glasses and iron cooking vessels for £38/3/3 in one order in late 1778. The quantities and range of items suggest that this was a table setting for perhaps three dozen people. On the other hand, the £5/19/- purchase by the officers of the 54th Regiment suggests replacement of lost or broken vessels.[12] After the ship carrying its mess supplies sank off Anticosti Island, the 1st Regiment of Foot officers' mess claimed tumblers, wine glasses, decanters, two sets of castors, bottled wines and porter, as well as dishes, linens, cutlery and cooking utensils as being part of the mess equipment. Earlier, on the march from Lubeck to Holland, the same regiment had lost other regimental mess plate and valuables.[13] The 13th Regiment of Foot had two sizes of centrally knopped stemware with bucket bowls marked with their crest

(Fig. 135) as well as three sizes of creamware plates.[14] However, not all of the plates were marked nor were the plain drawn stemware, the tumblers or the wine glass cooler found in the same context (Figs 44, 65). In 1806 a Major Stewart petitioned the excise officials in London on behalf of the 3rd Regiment of Foot to let their mess glassware pass through London duty-free:

> That in consequence of the sudden Embarkation of the Regiment from Ireland for the Continent in November last, a Case of Glass, belonging to the Officers Mess, was left behind in Ireland, with the Intention that it should be immediately after shipped for London, as the place from whence it could most conveniently be forwarded to the Regiment when stationary, it being an Article which could not be disposed of, as the name and motto of the Regiment was engraved.
> It has now arrived in the Ship Hiram, Captain Bogie from Dublin, and is an Article much wanted by the Officers; they having lost a great part of their Messing Utensils in their late Expedition to Hanover.
> Having learnt, however, that it is subject to a heavy Duty on Importation, which the replacing of their Messing Utensils has rendered their Funds inadequate to discharge, they have instructed your Memorialist to submit the Case for your Lordships' Consideration, in humble Confidence you may be graciously pleased to order a Release from the usual Duties.[15]

Your Lordships granted the request. The 16th Regiment mess ordered glass from the Waterford Glass House in 1816 to the value of £44/0/10.[16] There is no evidence to suggest that the glassware ordered by regiments, unless marked in some way, differed in any way from that in general use. Archaeological evidence from military sites in Canada suggests that the styles were of the period and were generally plain or simply decorated.

In addition to the tableware, the mess was also responsible for the purchase of wines and other alcoholic beverages and no doubt many of the dark green glass "wine" bottles found on military sites belonged to the officers' mess. Commercially bottled condiments and sauces were also bought by the mess.[17]

Purchases by individual officers would depend on their personal preferences and wealth, their rank, their official baggage allotment, their living quarters and their geographical location.[18] The higher the rank, the greater the social obligations attached to it. A gener-

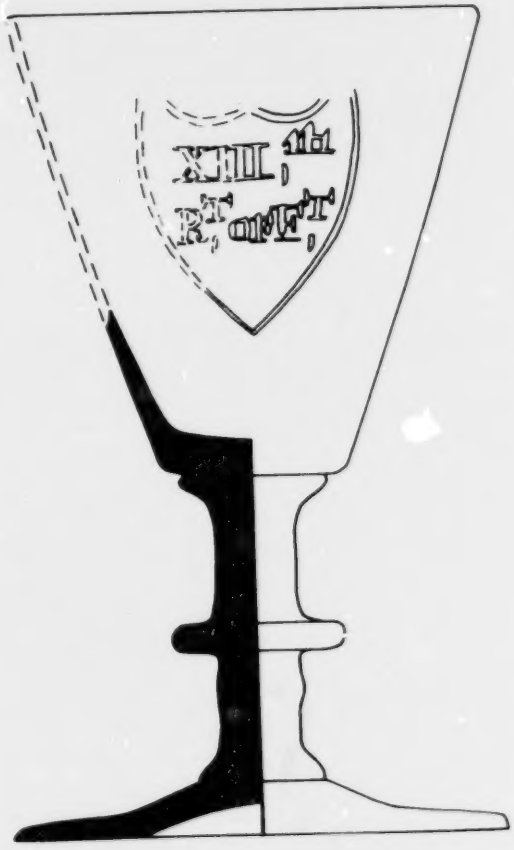


Figure 135. Several examples of engraved stemware in two sizes were recovered from a sealed context at Fort Lennox. They bear the crest of the 13th Regiment of Foot who were in Canada from June 28, 1813 to July 15, 1815. 5G35J7-27. (Composite drawing by D. Kappler)

al, for example, was likely to spend more than £2000 a year over and above his initial outlay, maintaining his staff and assorted guests.[19] The range of goods being sold by Major-General Sir Frederick Robinson and Lieutenant-Colonel Harvey and from Brigadier-General Bouquet's, Majors-General Brock's and Balfour's estates suggests that officers of their rank had considerable social and household obligations.[20] Abijah Willard recorded in 1756:

> this Night a number of officrs had a Grate Carose att Co.[11] Scots
> that we Browk All his glases and chenes china ware whch was
> aboute 10 poind valey value.[21]

On the contrary, Lieutenant Landmann, a single officer, moving frequently from one place to another, seems to have made do with dinner invitations, temporary membership in the local mess and his own canteen.[22] Lieutenant Dixon of the 100th Foot and Lieutenant Edward Prendergast of the Canadian Voltiguers apparently owned no glassware at all.[23] Personal preferences in table glass, alcoholic beverages, condiments, medicines, looking glasses, snuff and canteens undoubtedly made many of these items a matter of individual purchase. Occasionally artifacts with names, initials or marks scratched in the glass (Fig. 136) have been found on military sites. These we think were personal possessions, sometimes used in communal settings.

Probably very little glassware found on military sites can be associated with the soldiers. With their meagre pay, any spare cash bought consumables, primarily alcohol. Some of the dark green glass "wine" bottles recovered from excavations may have been used by the men. In 1755 British soldiers burned Acadian properties including storehouses containing rum, molasses, iron ware, sugar and wine. The men were ordered "to Draw as much Rum as they had Bottles to Cary."[24] Saumarez paid his servant with a quart of rum in 1777. Richard Pollard paid 1 quart of rum to a soldier in 1804.[25]

The army issued wooden, metal and sometimes ceramic cooking, eating and drinking utensils as part of the barracks' furnishings.[26] The men messed in small groups, preparing and eating their food communally.[27] Glass tableware, expensive and unnecessary, was incompatible with their general way of life. However, soldiers stationed for long periods in one place might have accumulated some glassware; those on the march were unlikely to have any as they had to carry all their equipment and baggage themselves.

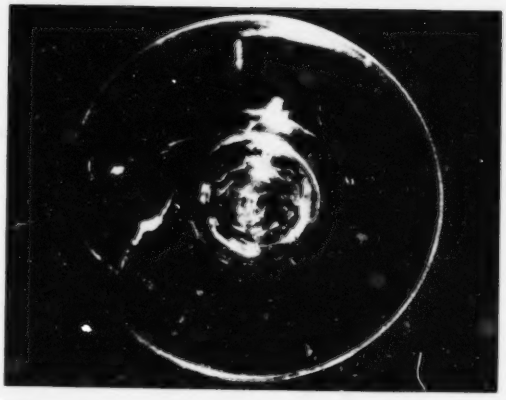


Figure 136. The underside of a goblet base of the type in Figure 56a and c found at Signal Hill and showing scratched initials signifying personal ownership. "Wine" bottles, tumblers, and ceramic plates and bowls have also been found with identifying scratches. 1A20R2-3. (Photo by R. Chan)

Sources of Supply

Glassware and provisions were available through several sources. Official food and liquor supplies came from contractors in Britain and North America.[28] Sutlers were licensed by the military and provided immediate goods and services. They travelled with the troops and set up shop near forts. Describing the settlement at Fort Beausejour/Cumberland in 1757, John Knox wrote that:

> ...at present, there is no town, saving a row of indifferent brick houses, between

> twenty and thirty in number; occupied by industrious people, formerly Serjeants and soldiers, who, having been licensed to suttle, have acquired small fortunes sufficient to inable them to become merchants and dealers, and are consequently rendered useful, in supplying the troops with all manner of European cloathing, furniture, haberdashery wares, liquors, provisions, &c. which they import from Boston, New-York, and sometimes by the way of Halifax directly from England.[29]

Sutling-houses appear to have operated as commercial establishments where officers or men could go to drink and eat. Regimental sutlers were officially responsible for feeding the officers in some instances.[30]

Officers' messes bought consumables and sometimes glassware from North American merchants. The majority of glassware, however, was probably bought in Britain by the regiments or by their agents. The same holds true for purchases by individuals, with the addition of material obtained from loved ones at home and from estate sales.

The Glassware

Aside from the marked objects, the glassware used by the British military is indistinguishable from that used by the civilian population of the time, although patterns of consumption may differ between the two. Sussman reached similar conclusions concerning ceramics from military sites.[31] Glassware recovered from archaeological sites has not been uniformly studied; however, it is our impression that the location of a fort did not affect the variety of glassware forms likely to be present on the site. Smaller, more remote forts such as Fort Beauséjour/Cumberland and Fort Coteau-du-Lac tend to have as great a variety as the urban centres such as Louisbourg and Quebec although not in the same quantities.

On military sites containers make up the majority of glassware recovered in excavations. Up to a gallon size, glass containers had some competition from ceramic ones, particularly for food storage and toiletries, but were generally favoured for alcoholic beverages and most medicines except for ointments. Above that size, wooden staved containers became increasingly common. Of the glass containers, English "wine" bottles significantly outnumber all others. Although its primary use was for alcohol, the "wine" bottle could be used for a variety of substances because of its capacity and availability. Specialization of containers for specific products was less common in this period than it was to become in the second half of the 19th century. Nevertheless, we have been able to identify some specialized forms for condiments and snuff. The products packaged in other container forms cannot be firmly identified due to a shortage of informative documentary and pictorial sources. Some containers varied little in style throughout 1755-1820. Others exhibited changes that can be used for dating, primarily "wine" bottle finishes and vial push-ups.

Like the containers, the majority of table glass found on military sites can be associated with drinking. A small quantity is associated with eating. In general, table glass styles reflect those of the period — both in form and decoration. The prevailing trend was simplicity, usually with only one mode of decoration appearing on an object. Dating for tableware is based on changing styles, methods of decoration and manufacturing innovations.

Almost all functional forms for drinking, eating, lighting and other activities discussed in this report would have had alternatives in other materials such as ceramics, metal and wood. Glass — a transparent and stable material — was particularly suited for certain functions. Colourless lead glass decanters, wine glasses and dessert glasses enhance their colourful contents. The sturdy dark green glass bottles made ideal, air-tight containers for volatile and acidic substances. With the exception of medical glassware, glass is not a material that reflects the business of the military in Canada. Rather, it reflects and illuminates commercial practices, and the social activities and aesthetic standards of the officer class, activities and standards that were maintained even in wartime and at remote posts.

Figure 137. *British Soldiers Drowning Care, 1794.* (Parks Canada, Ottawa. Photo by C. Lefebvre)

> The officrs of Both Cores marched along with him and Down upon the marsh we Drank a Departing Glass of wine and so tooc fair well In hopes of better times P.S No better afterwards but Liveing in tents.[32]

ENDNOTES

Introduction

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Figure 127. Neville Connell, "Colonial life in the West Indies as depicted in prints," The Magazine Antiques, Vol. 99, No. 5 (May 1971), p. 736.

Figure 128. Helen McKearin and Kenneth M. Wilson, op. cit., pp. 259-62, 276-77. A recent American snuff bottle of similar shape and dimensions with a paper label stating that it holds 5.58 ounces of snuff has a brimful liquid capacity of 275 ml.

Figure 130. Lee Hanson and Dick Ping Hsu, Casemates and Cannonballs: Archeological Investigations at Fort Stanwix, Rome, New York (Washington: U.S. Department of the Interior, National Park Service, 1975), p. 131.

Figure 131. George Francis Dow, op. cit., p. 282; Essex Institute Sample Books (a) Vol. 3, Book No. 106 and (b) Vol. 9, Book No. 2101. Discount 5%.

Figure 132. PAC, MG23, C28, pp. 98, 124; Catherine Sullivan, comp., N.S. Gazette, Oct. 6, 1778.

Figure 135. Michael J. Ashworth, op. cit., pp. 46-48.

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